

Syndrom dnia wczorajszego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.5 kg (20.8%)	82 %	4
Grain	Viking Wheat Malt	0.8 kg (33.3%)	83 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.6 kg (25%)	80 %	3
Grain	Płatki owsiane	0.2 kg (8.3%)	85 %	3
Grain	Carabelge	0.3 kg (12.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11.4 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Woda z ogórków kiszonych	2000 g	Secondary	10 day(s)
Flavor	Sól himalajska	10 g	Boil	15 min