

daj te dwa miecze - wędzony lichtentainer

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **4**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (33.3%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 5 g | 15 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|--------------|
| Safale US-05 | Ale | Slant | 100 ml | Safale |
| L.plantarum | Ale | Dry | 10 g | Sanprobi IBS |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|---------|---------|----------|
| Flavor | Porzeczki czarne | 20000 g | Primary | 4 day(s) |