

## Lato w mieście IX

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **9**
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.9 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.25 kg (55.6%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (44.4%)    | 85 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 30 min | 4 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory  |
|-------|------|-------|--------|-------------|
| US-05 | Ale  | Slant | 11 ml  | Wyeast Labs |

### Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Other | Maliny mrożone | 500 g  | Secondary | 7 day(s) |