

# Letni Ogóras

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **5**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (37.5%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (37.5%)	80 %	4
Grain	Płatki jaglane	1 kg (25%)	1 %	3
Dodać po zabiciu enzymów				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Wheat	Dry	10 g	---
Ilość do określenia				

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Sok z ogórka	1000 g	Secondary	30 day(s)
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