

Owocowe działkowe

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **10**
- SRM **5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (55.2%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (13.8%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 1 kg (13.8%) | 60 % | 3 |
| Grain | Weyermann - Pale Ale Malt | 0.75 kg (10.3%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |