Lato w Gettcie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **9**
- SRM **2.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(54.1%)*	80 %	4
Grain	Pszeniczny	1 kg *(27%)*	85 %	4
Grain	Płatki owsiane	0.7 kg *(18.9%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	15 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny mrożone	1000 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.