

# 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) |