

# Syndrom dnia wczorajszego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt                | 0.5 kg (20.8%) | 82 %  | 4   |
| Grain | Viking Wheat Malt                  | 0.8 kg (33.3%) | 83 %  | 5   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.6 kg (25%)   | 80 %  | 3   |
| Grain | Płatki owsiane                     | 0.2 kg (8.3%)  | 85 %  | 3   |
| Grain | Carabelge                          | 0.3 kg (12.5%) | 80 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 11.4 g | Mangrove Jack's |

## Extras

| Type   | Name                     | Amount | Use for   | Time      |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | Woda z ogórków kiszonych | 2000 g | Secondary | 10 day(s) |
| Flavor | Sól himalajska           | 10 g   | Boil      | 15 min    |