

Lato w mieście VI

- Gravity **9 BLG**
- ABV ---
- IBU **22**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

Steps

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

Mash step by step

- Heat up **5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	15 g	30 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	11 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Maliny mrożone	500 g	Secondary	7 day(s)