Lato w mieście X

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **3.9**
- 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 **3.4 liter(s)**
- Total mash volume **4.7 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **3.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.85 kg *(49.7%)*	90 %	5
Grain	Pszeniczny	0.25 kg *(14.6%)*	85 %	4
Grain	Biscuit Malt	0.25 kg *(14.6%)*	79 %	45
Sugar	cukier	0.36 kg *(21.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	30 min	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)