

## #13 Fruit Berliner Weisse

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **2.6**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (44.2%)	80 %	4
Grain	Pszeniczny	1.7 kg (44.2%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (5.2%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (6.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	666 ml	White Labs

### Notes

- 2L soku ananasowego na ~14L  
~1,5k mrozonych czarnych porzeczek na ~14L

Bez sztucznego zakwaszania.

Brzeczka napowietrzona normalnie przed zadaniem drożdży z bakteriami (blendu)

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