

## #17 Porzeczkowy Imperialny Berliner

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **4**
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.2 kg (6.5%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (16.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (32.3%)	83 %	5
Grain	Płatki orkiszowe	0.2 kg (6.5%)	80 %	4
Adjunct	Pszenica niesłodowana	0.1 kg (3.2%)	75 %	3
Adjunct	Łuska orkiszowa	0.1 kg (3.2%)	1 %	0
Sugar	Koncentrat Porzeczkowy	1 kg (32.3%)	64 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	7 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis
Sanprobi ibs 5 kapsulek	Ale	Slant	1000 ml	Sanprobi

### Extras

Type	Name	Amount	Use for	Time
Flavor	Koncentrat porzeczkowy	1000 g	Boil	15 min
Other	Glukoza do refermentacji	100 g	Bottling	---

### Notes

- Wincyj koncentratu, 2 kg na 20 litrów, ogólnie fajny smak, nie czuć syntetycznych posmaków. 26.08.18  
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