

## #28 Porzeczkowy Imperialny Berliner3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 1.2 kg (30%)   | 80 %  | 5   |
| Grain | Pszenica niesłodowana  | 0.7 kg (17.5%) | 75 %  | 3   |
| Grain | Karmelowy Jasny 30EBC  | 0.2 kg (5%)    | 75 %  | 30  |
| Sugar | Koncentrat Porzeczkowy | 1 kg (25%)     | 64 %  | 0   |
| Sugar | owoce                  | 0.9 kg (22.5%) | 10 %  | 0   |

### Yeasts

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

### Extras

| Type   | Name                   | Amount | Use for | Time      |
|--------|------------------------|--------|---------|-----------|
| Flavor | Koncentrat porzeczkowy | 1000 g | Primary | 15 day(s) |
| Flavor | wiśnie                 | 450 g  | Primary | 15 day(s) |

|        |   |       |         |           |
|--------|---|-------|---------|-----------|
| Flavor | Owoce (maliny<br>wisnie porzeczki<br>truskawki) | 150 g | Primary | 15 day(s) |
|--------|---|-------|---------|-----------|