

#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 wisnie porzeczki truskawki)	150 g	Primary	15 day(s)
--------	---	-------	---------	-----------