

Ananasowy Berliner Weisse

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **5**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1.1 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1.1 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 2 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|-----------|
| Spice | Ananas | 1000 g | Secondary | 10 day(s) |

Notes

- Dwie sztuki ananasa.
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