

berliner biab kettle sour

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **15 min**
- Evaporation rate **25 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **8.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **64.5C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | MINCH MALT - Irish Wheat Malt | 1.5 kg (50%) | 82 % | 4 |
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Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Equinox | 20 g | 10 min | 13.4 % |
| Whirlpool | Lemon drop | 20 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------------|--------|---------|----------|
| Other | Swanson Lactobacillus L.Plantarum | 30 g | Primary | 2 day(s) |

Notes

- zakwaszane L.plantarum 20 kapsulek (kasulka na litr 10miliardowCFU/kapsulke), otwarte zadane w 28C w kotle, po 48godzinach dodane drozdze.

Piwo chmielone dopiero przy gotowaniu po 48H

Mar 16, 2019, 2:00 PM