

Berliner Weisse #1

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **7**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (57.1%)	83 %	5
Grain	Viking Pilsner Malt	1.5 kg (42.9%)	80 %	3.65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2023	5 g	60 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryzowa	50 g	Mash	---
Fining	Whirlfloc T	0.5 g	Boil	10 min

Użyto pół tabletki Whirlfloc T.

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Zakwaszanie przy użyciu 20 kapsułek probiotyku Sanprobi IBS, w temperaturze 35-42 stopni Celsjusza. Czas zakwaszania - 25 godzin. Przed procesem zakwaszania wygotowano brzeczke - 10 minut. PH brzeczki po 60 minutowym gotowaniu - 3,5.

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