

# Berliner Weisse z pomidorami i chili

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (41.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (41.7%)	83 %	5
Grain	Płatki orkiszowe	0.4 kg (16.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WildBrew Philly Sour	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa pomidorowa	700 g	Boil	10 min
Flavor	Pulpa pomidorowa	1200 g	Secondary	10 day(s)
Spice	Sól	8.3 g	Boil	10 min

Flavor	chilli	1.5 g	Boil	5 min
Water Agent	chlorek wapnia	5 g	Boil	60 min
Water Agent	Epsom	1 g	Boil	60 min

## Notes

- cel 7-8blg  
2,5ml k. fosforowego do zacierania  
2,5ml do wyśładzania  
*Mar 28, 2024, 10:39 PM*