

Kwietniowe2 Wiesiek2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (50%)	81 %	5
Grain	Briess - Wheat Malt, White	3 kg (50%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
G03 Dieter	Ale	Liquid	155 ml	imperial yeast

Extras

Type	Name	Amount	Use for	Time
Flavor	kwas mlekowy	120 g	Primary	7 day(s)
Flavor	wisnia	3000 g	Primary	14 day(s)

Notes

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Apr 22, 2018, 3:26 PM