

Norwegia vs. Niemcy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **4.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzniejszy | 3 kg (54.5%) | 80 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (18.2%) | 80.5 % | 6 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.5 kg (9.1%) | 74 % | 3 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil | Mosaic | 30 g | 5 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |