

Red Fruit Berliner Weisse

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **4**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.5 kg (50%)	80 %	6
Grain	Weyermann - Pilsner Malt	1.5 kg (50%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 5335 Lactobacillus	Ale	Liquid	100 ml	Wyeast
Safale US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Sok z wiśni NFC	3000 g	Secondary	7 day(s)
Other	Pulpa z czerwonych owoców	1000 g	Secondary	7 day(s)

Notes

- Zakwaszanie metodą zakwaszania brzeczki. Zakwaszanie wstępne kwasem mlekowym o stężeniu 80% (ok. 5 ml)
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