

## Berliner und porzeczki na Kveik

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.8 kg (50%) | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 10 g   | 60 min | 4.6 %      |

### Yeasts

| Name       | Type | Form   | Amount  | Laboratory |
|------------|------|--------|---------|------------|
| Oslo kveik | Ale  | Liquid | 1100 ml | Norway     |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Fining | Whirfloc        | 1 g    | Boil      | 5 min    |
| Other  | Owoce porzeczki | 1200 g | Secondary | 7 day(s) |