

## #17 Porzeczkowy Imperialny Berliner

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **4**
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

| Type    | Name                   | Amount         | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński    | 0.2 kg (6.5%)  | 80 %  | 4   |
| Grain   | Viking Pale Ale malt   | 0.5 kg (16.1%) | 80 %  | 5   |
| Grain   | Viking Wheat Malt      | 1 kg (32.3%)   | 83 %  | 5   |
| Grain   | Płatki orkiszowe       | 0.2 kg (6.5%)  | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana  | 0.1 kg (3.2%)  | 75 %  | 3   |
| Adjunct | Łuska orkiszowa        | 0.1 kg (3.2%)  | 1 %   | 0   |
| Sugar   | Koncentrat Porzeczkowy | 1 kg (32.3%)   | 64 %  | 0   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 7 g    | 15 min | 7 %        |

### Yeasts

| Name                    | Type | Form  | Amount  | Laboratory |
|-------------------------|------|-------|---------|------------|
| Safale S-33             | Ale  | Dry   | 10 g    | Fermentis  |
| Sanprobi ibs 5 kapsulek | Ale  | Slant | 1000 ml | Sanprobi   |

### Extras

| Type   | Name                     | Amount | Use for  | Time   |
|--------|--------------------------|--------|----------|--------|
| Flavor | Koncentrat porzeczkowy   | 1000 g | Boil     | 15 min |
| Other  | Glukoza do refermentacji | 100 g  | Bottling | ---    |

## Notes

- Wincyj koncentratu, 2 kg na 20 litrów, ogólnie fajny smak, nie czuć syntetycznych posmaków. 26.08.18  
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