Berliner Weisse - pierwsza próba kwasa

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **6**
- SRM **2.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

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

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg *(60%)*	85 %	4
Grain	Strzegom Pilzneński	1 kg *(40%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	50 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis
WLP672 - Lactobacillus Bacteria	Ale	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie albo inny owoc	4000 g	Secondary	60 day(s)

Notes

- Po warzeniu schładzamy do tych 30-35 stopni i zadajemy bakterie (warto robić starter?) na dwa dni. Utrzymujemy te 32-35 stopni.
  Schładzamy do 20-22 i zadajemy US-05. Burzliwa tyle ile trzeba i cicha z wiśniami 2 miesiące w piwnicy.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Apr 13, 2020, 5:31 PM