

Przegub do Gulfa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **4**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Fermentis
Lactobacillus	Ale	Culture	10 g	Probiotic

Extras

Type	Name	Amount	Use for	Time
Flavor	Czarna porzeczka	4000 g	Secondary	4 day(s)

Notes

- Zakwaszenie w kotle - 2dni
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.