

## #13 Fruit Berliner Weisse

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **2.6**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 1.7 kg (44.2%) | 80 %  | 4   |
| Grain | Pszeniczny                  | 1.7 kg (44.2%) | 85 %  | 4   |
| Grain | Weyermann - Carapils        | 0.2 kg (5.2%)  | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (6.5%) | 80 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 15 min | 10 %       |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP630 - Berliner Weisse Blend | Ale  | Liquid | 666 ml | White Labs |

### Notes

- 2L soku ananasowego na ~14L  
~1,5k mrozonych czarnych porzeczek na ~14L

Bez sztucznego zakwaszania.

Brzeczka napowietrzona normalnie przed zadaniem drożdży z bakteriami (blendu)

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