

## #43 Kveik Coffee Berliner Weiße

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **2.8**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	3 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	25 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	76.92 ml	White Labs
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ekstrahowana na zimno	7000 g	Bottling	---

## Notes

- podzielono na dwie warki:

Drożdże White Labs WLP518 Opshaug Kveik Ale  
Drożdże do piwa Lallemand Voss Kveik 11 g

Przy rozlewie dodano 7l zaparzonej w dripie kawy HAYB - Się Przelewa Owoc  
*Jul 1, 2021, 7:01 PM*