

# berliner wajsje

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **6**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	1.8 kg (47.4%)	79 %	4
Grain	Briess - Wheat Malt, White	2 kg (52.6%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	45 min	4 %
Aroma (end of boil)	Lomik	15 g	8 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.7 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czarna porzeczka	2250 g	Secondary	6 day(s)

## Notes

- Brzeczka gotowana przez 10 minut i zakażona Lactobacillus rhamnosus (probiotyk dicoflor - czysty szczep) 10 kapsulek wsypanych do brzeczki schłodzonej do ok 40 stopni C. Bakterie przepawiły ok 1 blg. Zakwaszenie przez 24 godziny. Po zakwaszeniu pełne gotowanie.  
*Dec 6, 2017, 1:59 PM*