

Berliner Weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **4**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (60%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.2 kg (40%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) 2017 | 7 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|---------|
| Other | sanprobi IBS | 9 g | Mash | 654 min |
| Other | łuska ryżowa | 150 g | Mash | 10 min |

Namoczyć przed, dodać pod koniec zacierania w 72st.

Notes

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

- zakwaszanie metoda kettle sour, brzezka przed nastawem powinna miec pH 4.5-4.7, schlodzenie do 45-48stopni, nastepnie dwa zakwaszania pod kocem w pomieszczeniu o temperaturze okolo 25 stopni
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