

# Berlinerek z warzywkami

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **9**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	1.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	5 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	15 g	Omega

## Notes

- Pszeniczny Crisp + Bohemian pils z Weyermanna.

Zakwaszanie w kotle kulturą LP 30 godzin. Drożdże zadane 03.04.

10.04 dodano:

- 1kg mrożonego rabarbaru do 5.5l piwa. Blg końcowe 2.0

- 660ml niesłodzonego soku z buraka do 5.5l piwa. Blg końcowe 2.5

19.04 dodano:

- 47g obranego, pokrojonego w plastry imbiru (ok. 9g/l).

Butelkowanie 24.04 vol. 2.5

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