

# Blackcurrant & Redcurrant Berliner Weisse

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	1.7 kg (45.9%)	80.3 %	6
Grain	Bestmalz - Pszeniczny jasny	1.5 kg (40.5%)	82 %	5
Grain	Fawcett - Owsiany	0.2 kg (5.4%)	61.5 %	4.5
Grain	Acid Malt	0.3 kg (8.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sorachi Ace	100 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	L. plantarum	2 g	Primary	2 day(s)
Flavor	Mrożona czerwona porzeczka	1500 g	Secondary	10 day(s)

Flavor	Mrożona czarna porzeczka	1300 g	Secondary	10 day(s)
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