

kwasizur z wisniami

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **8**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Other | wiśnie | 2000 g | Secondary | 5 day(s) |

Notes

- kwas mlekowy ph 3,7
Jun 29, 2018, 4:44 PM