

## #15 Berilnes Weisse z morelami

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **4**
- SRM **3.1**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (53.5%) | 81 %  | 4   |
| Grain | Pszeniczny | 2 kg (46.5%)   | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Motueka | 5 g    | 45 min | 8 %        |

### Yeasts

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

### Extras

| Type                            | Name      | Amount | Use for   | Time     |
|---------------------------------|-----------|--------|-----------|----------|
| Other                           | Probotyki | 20 g   | Mash      | 1440 min |
| Sanprobi IBS 20.tabletek na 24h |           |        |           |          |
| Flavor                          | Morele    | 2500 g | Secondary | 5 day(s) |

### Notes

- Brzeczkę zakwasić 15 ml kwasu mlekowego  
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