

#25 Imperial grapefruit berliner wiesse

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **4.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.45 kg (18.4%)	81 %	6
Grain	Pszenica niesłodowana	0.3 kg (12.2%)	75 %	3
Grain	Viking Pale Ale malt	0.7 kg (28.6%)	80 %	5
Sugar	Koncentrat grejpfrutowy	1 kg (40.8%)	49 %	1

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5 g	Fermentis
Sanprobi ibs	Ale	Dry	99 g	5 kapsułek na dobe

Notes

- Chmiele na 40 minit do wody w temp 77 stopni
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