

#28 Porzeczkowy Imperialny Berliner3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (30%) | 80 % | 5 |
| Grain | Pszenica niesłodowana | 0.7 kg (17.5%) | 75 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5%) | 75 % | 30 |
| Sugar | Koncentrat Porzeczkowy | 1 kg (25%) | 64 % | 0 |
| Sugar | owoce | 0.9 kg (22.5%) | 10 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|---------|------------|
| Safale S-33 | Ale | Dry | 5 g | Fermentis |
| Sanprobi ibs 5 kapsulek | Ale | Slant | 1000 ml | Sanprobi |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|---------|-----------|
| Flavor | Koncentrat porzeczkowy | 1000 g | Primary | 15 day(s) |
| Flavor | wiśnie | 450 g | Primary | 15 day(s) |

| | | | | |
|--------|-------------------------------------------------|-------|---------|-----------|
| Flavor | Owoce (maliny wisnie porzeczki truskawki) | 150 g | Primary | 15 day(s) |
|--------|-------------------------------------------------|-------|---------|-----------|