

#44 Earl Grey Berliner Weisse

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **10**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Pszeniczny	4 kg (57.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	25 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	---
Water Agent	Kwas mlekowy	30 g	Boil	0 min
Flavor	Earl Grey	100 g	Bottling	---
Spice	L. Plantarum	5 g	Primary	2 day(s)

Notes

- Wstępnie zakwaszanie kwasem mlekowym, następnie 2-3 dni kettle sour. Po zakwaszeniu w kotle podgrzane, nachmielone i schłodzone.

Zadana gęstwa drożdżowa Lallemmand - LalBrew Voss Kveik

Na cichą, na dwa dni przed końcem fermentacji dodana herbata Earl Grey.

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