

#47 Berliner Weisse

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	7
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki pszenne	0.4 kg (13.3%)	65 %	3
Grain	Płatki owsiane	0.35 kg (11.7%)	65 %	3
Grain	Weyermann - Carapils	0.25 kg (8.3%)	78 %	6

Yeasts

Name	Type	Form	Amount	Laboratory
Sanprobi ibs 3 kapsułki, Rhamnosus 4 kapsułki	Ale	Slant	10 ml	Sanprobi
WLP648 - Brettanomyces bruxellensis trois vrai	Ale	Liquid	25 ml	Wyeast Labs

Notes

- Lacto zadane do brzeczki okolo 40 stopni wstepnie zakwaszonej kwasem, drożdże dodane po 12 godzinach
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