

B-Weiss

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (34.8%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (17.4%)	80 %	4
Grain	Weyermann Orkiszowy	1 kg (17.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Słód zakwaszający	0.25 kg (4.3%)	80 %	4
Grain	Płatki owsiane	1 kg (17.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	22 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	22 g	Boil	60 min
Spice	Kolendra	30 g	Boil	30 min