

# Berliner HibiSour 1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **6**
- SRM **4.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Munich I	0.5 kg (8.3%)	82 %	14
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Simpsons Best Pale Ale	3 kg (50%)	85 %	5
Grain	IREKS Wheat Malt light	2 kg (33.3%)	83 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Zula	25 g	10 min	7 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	hibiscus	10 g	Boil	5 min

Spice	hibiscus	10 g	Secondary	3 day(s)
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