

# berliner plus berliner z wisniami podwojna warka

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **6**
- SRM **2.9**
- 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 **15 min**
- Evaporation rate **10 %/h**
- Boil size **47.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **47.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2.463 kg (41.5%)	82 %	4
Grain	BESTMALZ - Best Pilsen	2.8 kg (47.2%)	80.5 %	4
Grain	Bestmalz - Carapils	0.55 kg (9.3%)	75 %	5
Grain	bestmalz - best aromatic malt	0.123 kg (2.1%)	77 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	18.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Slant	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Wisnie	4000 g	Secondary	14 day(s)
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## Notes

- Warka podzielona na 2 czesci do polowy dodane wisnie  
*Mar 3, 2018, 11:26 AM*