

# Berliner Porzeczka

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **8**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Belgia	0.8 kg (30.7%)	81 %	3
Grain	Monachijski	0.5 kg (19.2%)	80 %	16
Grain	Pszeniczny	1.31 kg (50.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	17 g	60 min	3.2 %
Aroma (end of boil)	Falconer's Flight	30 g	0 min	11.2 %
Dry Hop	Equinox	90 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	10 min

## Notes

- Sok z czarnej porzeczki 5l, dodany na fermentację.  
*Jul 5, 2018, 5:14 PM*