

Berliner Weisse

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU ---
- SRM **3.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|------------|-------|-----|
| Grain | Viking malt Pale Ale | 1 kg (50%) | 80 % | 5 |
| Grain | Bestmalz Pszeniczny Jasny | 1 kg (50%) | 82 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|---------|--------|--------------|
| Lactobacillus plantarum 299v | Ale | Culture | 8 g | Sanprobi IBS |
| 12 tabletek | | | | |
| Us- 05 | Ale | Dry | 10.5 g | --- |

Notes

- Brzeczke w fermentorze schładzamy do 30*, dodajemy lacto i utrzymujemy daną temperaturę przez 24h. Po tym czasie schładzamy do temp. 20* i dodajemy drożdże
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