

Cherry Berliner Weisse

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Bestmalz - Pale Ale | 1.6 kg (47.1%) | 80.5 % | 6 |
| Grain | Bestmalz - Pszeniczny jasny | 1.6 kg (47.1%) | 82 % | 5 |
| Grain | Acid Malt | 0.2 kg (5.9%) | 58.7 % | 6 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Other | L. plantarum | 2 g | Primary | 2 day(s) |
| Flavor | Mrożone wiśnie | 2500 g | Secondary | 14 day(s) |