

## H3PO4

- Gravity **10 BLG**
- ABV ---
- IBU ---
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76.5 C**, Time **1 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76.5C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.3 kg (43.3%)	83 %	5
Grain	Viking Pilsner malt	0.6 kg (20%)	82 %	4
Adjunct	Maliny	1 kg (33.3%)	--- %	---
Grain	Oats, Flaked	0.1 kg (3.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Bobek	10 g	---	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew