

Hydra

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (55.6%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (44.4%)	80 %	5

Yeasts

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

Notes

- + Lactobacillus rhamnosus (Lakcid) - kettle sour/ kwas mlekowy
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