

IMPERIUM PLANTARUM 2.0 PIGWA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **35**
- SRM **6.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (50%)	85 %	4
Grain	Pilzneński	2 kg (20%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (15%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (5%)	75 %	45
Grain	Rye, Flaked	1 kg (10%)	50 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis
Wyeast - Lactobacillus	Ale	Liquid	500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Pigwa	1000 g	Secondary	10 day(s)