

# Kveik Berliner Weisse

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **5**
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Zero Viking Malt	1.6 kg (50%)	80 %	4
Grain	Pszeniczny	1.6 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	---

## Notes

- zakwaszanie przez 2 dni w temperaturze 35- 38 stopni:  
17 ml kwasu mlekowego + 2,5g Lactobacillus plantarum  
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