

Kveik Berliner Weisse

- 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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