

Kwas delta kopia (lecz bez ekstraktu ciemnego)

- Gravity **11.2 BLG**
- ABV ---
- IBU **18**
- SRM **28**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (93%)	81 %	4
Grain	Jęczmień palony	0.3 kg (7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Kwas mlekowy	90 g	Secondary	0 day(s)

Notes

- Planowana ilość dodania kwasu mlekowego może ulec zmianie (po próbach)
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Jęczmień palony dodany pod sam koniec zacierania
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