

Kwasy na warsztat #3

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **8**
- SRM **4.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.5 kg (50%) | 83 % | 5 |
| Grain | Strzegom Wiedeński | 0.3 kg (6%) | 79 % | 10 |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz | 10 g | 60 min | 4 % |
| Boil | Centennial | 4 g | 60 min | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|----------|------------|
| US-05 | Ale | Slant | 46.82 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|--------|------|-------|
| Fining | Whirlfloe T | 1.03 g | Boil | 5 min |
|--------|-------------|--------|------|-------|