

# LAST BUT NOT LEAST BW

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- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (50%)	80 %	4
Grain	Pszeniczny	2.3 kg (50%)	80 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	20 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czarna porzeczka - sok NFC Sadvit	5000 g	Secondary	7 day(s)

## Notes

- 48h kettle sour z Lactobacillus Plantarum z Serowara (3g na warkę).  
*Jun 10, 2022, 6:13 PM*