

PINIAKOLADA!!!1111

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **8**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.8 kg (50%)	81 %	4
Grain	Pszeniczny	1.8 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %
Boil	lunga	5 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Kettle sour, 28 litrów po filtracji schłodzone do 40 stopni zadane 25 kapsułkami swanson l.plantarum. Brzeczka wstępnie zakwaszona do 4,7 kwasem mlekowym. 2 doby w komorze w temperaturze 32 stopnie, spadło z 40 do 32. Ph po zakwaszaniu 3,2.
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