

# Red Fruit Berliner Weisse

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **8**
- SRM **3.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 1.5 kg (50%) | 80 %  | 6   |
| Grain | Weyermann - Pilsner Malt   | 1.5 kg (50%) | 81 %  | 5   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 8 g    | 50 min | 5.2 %      |
| Boil    | Cascade PL | 8 g    | 15 min | 5.2 %      |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| Wyeast - 5335 Lactobacillus | Ale  | Liquid | 100 ml | Wyeast     |
| Safale US-05                | Ale  | Dry    | 11.5 g | Safale     |

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Other | Sok z wiśni NFC | 3000 g | Secondary | 7 day(s) |

|       |                           |        |           |          |
|-------|---------------------------|--------|-----------|----------|
| Other | Pulpa z czerwonych owoców | 1000 g | Secondary | 7 day(s) |
|-------|---------------------------|--------|-----------|----------|

## Notes

- Zakwaszanie wstępne po 15min wstępnego gotowania brzezki - ok. 9 ml kwasu mlekowego - stężenie 80% do pH 4,6  
Zakwaszanie brzezki:  
Po 24h - pH = 4,25  
Po 37h - pH - 3.81 (Potem gotowanie 60min i chmielenie)  
Podbicie ekstraktu dodatkami:  
15 litrów - 8,5 BLG (Piwo)  
3 litry - 9 BLG (Sok NFC)  
1 litry - 21 BLG (Pulpa owocowa)  
Całość podbija ekstrakt do 9,2 blg  
  
Fermentacja:  
0-4 dzień 17°C  
4-6 dzień 18°C  
7-13 dzień 21°  
14-16 dzień 15°C  
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