

sour coconut

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **8**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	70 %	4
Grain	Strzegom Pszeniczny	2.5 kg (50%)	70 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	5 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm52	Ale	Slant	150 ml	---

Notes

- Po wysładzaniu gotowanie 10 min.
Schłodzić do 30stop. i zadać bakterie lacto.
Po 3 dniach gotować i kontynuować jak przy zwykłym piwie.
Na cichą ananas i kokos po 2,5 kg
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