

## #15 Berilnes Weisse z morelami

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **4**
- SRM **3.1**
- 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 **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (53.5%)	81 %	4
Grain	Pszeniczny	2 kg (46.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	5 g	45 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Probotyki	20 g	Mash	1440 min
Sanprobi IBS 20.tabletek na 24h				
Flavor	Morele	2500 g	Secondary	5 day(s)

### Notes

- Brzeczkę zakwasić 15 ml kwasu mlekowego  
*Jan 11, 2020, 2:33 PM*