

#25 Imperial grapefruit berliner wiesse

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

Steps

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

Mash step by step

- Heat up **4.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 0.45 kg (18.4%) | 81 % | 6 |
| Grain | Pszenica niesłodowana | 0.3 kg (12.2%) | 75 % | 3 |
| Grain | Viking Pale Ale malt | 0.7 kg (28.6%) | 80 % | 5 |
| Sugar | Koncentrat grejpfrutowy | 1 kg (40.8%) | 49 % | 1 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|--------------------|
| Safale S-33 | Ale | Dry | 5 g | Fermentis |
| Sanprobi ibs | Ale | Dry | 99 g | 5 kapsułek na dobe |

Notes

- Chmiele na 40 minit do wody w temp 77 stopni
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