

#43 Kveik Coffee Berliner Weiße

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 25 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|----------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 76.92 ml | White Labs |
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|----------|------|
| Flavor | Kawa ekstrahowana na zimno | 7000 g | Bottling | --- |

Notes

- podzielono na dwie warki:

Drożdże White Labs WLP518 Opshaug Kveik Ale
Drożdże do piwa Lallemand Voss Kveik 11 g

Przy rozlewie dodano 7l zaparzonej w dripie kawy HAYB - Się Przelewa Owoc
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