

Berliner HibiSour 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **4.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Wheat Malt light	2 kg (33.3%)	83 %	4
Grain	Vienna Malt	3.5 kg (58.3%)	78 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	5 min	16.3 %
Whirlpool	Amarillo	25 g	10 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	hibiscus	10 g	Boil	10 min
Spice	hibiscus	15 g	Secondary	4 day(s)