

Berliner Weisse +

- Gravity **8.6 BLG**
- ABV ---
- IBU **4**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **15 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **40.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (37.7%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2 kg (37.7%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.3 kg (5.7%) | 78.3 % | 2 |
| Grain | Strzegom Pale Ale | 1 kg (18.9%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Mash | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 125 ml | White Labs |
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|---------|-----------|-----------|
| Flavor | Wiśnie | 10000 g | Secondary | 30 day(s) |

Notes

- Zaczynamy od bakterii :) jak zjedzą 1 -1,5 BLG to już powinno być git temp 30-35 C (powinno to zająć ze 2 dni ale nie wiem :)
Następnie schładzamy do 22-24 i zadajemy drożdże U-33
Fermentacja burzliwa 14 dni + 3 miesiące cicha, po tym czasie dodajemy wiśnie i czekamy 1 miesiąc
butelkujemy i re-fermentujemy 1,5 miesiąca nasycenie wysokie
Tak to sobie wymyśliłem :D
Apr 4, 2016, 3:19 PM