

Berliner weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **8**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.53 kg (60%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.89 kg (35%) | 80 % | 6 |
| Grain | Słód owsiany Fawcett | 0.13 kg (5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5.1 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.35 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | MECH IRALNDZKI | 3.4 g | Boil | 10 min |
| Other | LACTOBACILLUS | 17 g | Mash | 1440 min |
| Flavor | owoce | 340 g | Secondary | --- |

| | | | | |
|-------------|---------------|--------|------|-----|
| Water Agent | kwask mlekowy | 3.82 g | Mash | --- |
|-------------|---------------|--------|------|-----|

Notes

- ZACIER PO UPRZEDNIM PODGRZANIU SCHŁODZIĆ DO OK. 37c a następnie zakwasić kwasem mlekowym do pH ok 4,9 np. L. plantarum lub rhamnhosus
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