

# Berliner Weisse - Kwas nr 1 - 13-06-2018

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (20%)	80 %	6
Grain	Pilzneński	2 kg (40%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Lactol	10 g	Mash	0 min
-------------	--------	------	------	-------