

Berliner Weisse - pierwsza próba kwasu

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **6**
- SRM **2.3**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

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

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (60%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (40%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 50 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
| WLP672 - Lactobacillus Bacteria | Ale | Liquid | 35 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | Wiśnie albo inny owoc | 4000 g | Secondary | 60 day(s) |

Notes

- Po warzeniu schładzamy do tych 30-35 stopni i zadajemy bakterie (warto robić starter?) na dwa dni. Utrzymujemy te 32-35 stopni. Schładzamy do 20-22 i zadajemy US-05. Burzliwa tyle ile trzeba i cicha z wiśniami 2 miesiące w piwnicy.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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