

# Berliner weisse z czerwoną porzeczką

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **4**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **1050 liter(s)**
- Trub loss **4 %**
- Size with trub loss **1092 liter(s)**
- Boil time **60 min**
- Evaporation rate **3.5 %/h**
- Boil size **1244.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **630 liter(s)**
- Total mash volume **840 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **630 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **824.4 liter(s)** of **76C** water or to achieve **1244.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ireks Pilzneński	87.5 kg (41.7%)	81 %	4
Grain	Pszeniczny	100 kg (47.6%)	85 %	4
Grain	Weyermann - Carapils	12.5 kg (6%)	78 %	4
Grain	Ireks Zakwaszający	10 kg (4.8%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	500 g	60 min	4 %