

# Bjork

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **7**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **61.8C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (42.6%)	81 %	4
Grain	Żytni	0.75 kg (31.9%)	85 %	8
Grain	Oats, Flaked	0.3 kg (12.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.3 kg (12.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4 g	20 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Notes

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

- Woda: Tesco/Destylowana 1:1

2 gramy chlorku sodu

7 gramów gipsu

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