

Forest Fruit Berliner Weisse

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **7**
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 2 kg (66.7%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (33.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|----------|-------------|
| Flavor | Owoce leśne | 3000 g | Primary | 2137 day(s) |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Flavor | Lactic Acid | 100 g | Bottling | --- |
| Water Agent | CaSO4 | 3 g | Mash | 60 min |
| Water Agent | NaCl | 2 g | Mash | 60 min |