

Fruit Hefe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **4**
- SRM **11.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (53.6%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (44.6%)	82 %	4
Grain	Viking malt barwiący jęczmienny	0.1 kg (1.8%)	--- %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	25 g	30 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	500 g	Boil	30 min
Fining	Ananas	1500 g	Secondary	7 day(s)