

IMPERIUM PLANTARUM 2.0 PIGWA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **35**
- SRM **6.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pszeniczny | 5 kg (50%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (20%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (15%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5%) | 75 % | 45 |
| Grain | Rye, Flaked | 1 kg (10%) | 50 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Green Bullet | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|-------------|
| Safale S-33 | Ale | Dry | 10 g | Fermentis |
| Wyeast - Lactobacillus | Ale | Liquid | 500 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|-----------|-----------|
| Other | Pigwa | 1000 g | Secondary | 10 day(s) |