

LAST BUT NOT LEAST BW

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2.3 kg (50%) | 80 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 20 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|----------|
| Flavor | Czarna porzeczka - sok NFC Sadvit | 5000 g | Secondary | 7 day(s) |

Notes

- 48h kettle sour z Lactobacillus Plantarum z Serowara (3g na warkę).
Jun 10, 2022, 6:13 PM