

Owocowy Berliner Weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **4**
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (50%) | 80 % | 4 |
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- W temperaturze 38° wstępne zakwaszanie kwasem mlekowym do pH ok. 4,5. Następnie dodanie na 48h 20 tabletek Swanson L. Plantarum.(W temp 30-35°C) Gotowanie 60 min z chmielem. Właściwa fermentacja. Fermentacja cicha z owocami 2 tygodnie.
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