

# WWA->BERLIN

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **7**
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |

## Extras

| Type  | Name                   | Amount | Use for | Time     |
|-------|------------------------|--------|---------|----------|
| Other | I. Plantarum - serowar | 5.2 g  | Mash    | 1440 min |

## Notes

- -Korekta przed zadaniem bakterii do: 4,5 pH.
- -Gotowanie po zacieraniu 15 minut.
- -Zadanie bakterii
- -Zakwaszanie do poziomu 3,2 pH

-Gotowanie godzinę, chłodzenie, zadanie drożdży  
*Jan 10, 2020, 3:23 PM*