

# 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*