

Berliner HibiSour 1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **6**
- SRM **4.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Weyermann - Munich I | 0.5 kg (8.3%) | 82 % | 14 |
| Grain | Platki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Simpsons Best Pale Ale | 3 kg (50%) | 85 % | 5 |
| Grain | IREKS Wheat Malt light | 2 kg (33.3%) | 83 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Whirlpool | Zula | 25 g | 10 min | 7 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 10 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | hibiscus | 10 g | Boil | 5 min |

| | | | | |
|-------|----------|------|-----------|----------|
| Spice | hibiscus | 10 g | Secondary | 3 day(s) |
|-------|----------|------|-----------|----------|