

berliner plus berliner z wisniami podwojna warka

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **47.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **47.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|------------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 2.463 kg (41.5%) | 82 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 2.8 kg (47.2%) | 80.5 % | 4 |
| Grain | Bestmalz - Carapils | 0.55 kg (9.3%) | 75 % | 5 |
| Grain | bestmalz - best aromatic malt | 0.123 kg (2.1%) | 77 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|---------|------------|
| WLP630 - Berliner Weisse Blend | Ale | Slant | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|--------|-----------|-----------|
| Flavor | Wisnie | 4000 g | Secondary | 14 day(s) |
|--------|--------|--------|-----------|-----------|

Notes

- Warka podzielona na 2 czesci do polowy dodane wisnie
Mar 3, 2018, 11:26 AM