

DrStro's Sick Brood (Wild Sour Wheat)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5 liter(s)**

Steps

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

Mash step by step

- Heat up **3.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.63 kg (50%)	81 %	4
Grain	Pszeniczny	0.63 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	7.5 g	60 min	4.4 %
Boil	Centennial	2.5 g	30 min	9.7 %
Boil	Saaz (Czech Republic)	4.38 g	15 min	4.5 %
Boil	Centennial	2.5 g	0 min	9.7 %
Dry Hop	Centennial	6.25 g	5 day(s)	9.7 %
Dry Hop	Lubelski	1.25 g	5 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3763 (Roeselare Blend) - przelana fermentująca brzeczka na FRedAle	Ale	Liquid	250 ml	Wyeast

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- To jest eksperyment - ZA DUŻO GORYCZKI JAK NA STYL. Przełałem trochę brzeczki przygotowanej do zaszczepienia S-33 (Blackberry Smile) żeby zobaczyć co się stanie jak zaszczepię ją mieszanką dzikich i bakterii.
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