

# Forest Fruit Berliner Weisse

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **7**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (66.7%)	85 %	4
Grain	Pilzneński	1 kg (33.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce leśne	3000 g	Primary	2137 day(s)
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Flavor	Lactic Acid	100 g	Bottling	---
Water Agent	CaSO4	3 g	Mash	60 min
Water Agent	NaCl	2 g	Mash	60 min