

Norwegia vs. Niemcy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **4.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (54.5%)	80 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (18.2%)	80.5 %	6
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Briess - Carapils Malt	0.5 kg (9.1%)	74 %	3
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	5 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis