

# Pomegranate Berliner Weisse

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.5 kg (45%)	80.5 %	3
Grain	Weyermann - Pale Wheat Malt	1.5 kg (45%)	85 %	4
Sugar	Cukier z soku	0.33 kg (9.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mandarina Bavaria	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Sok z granatu NFC	3000 g	Secondary	7 day(s)