

# Porzeczkowy Berliner

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **5**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (33.1%)	80 %	5
Grain	Viking Wheat Malt	0.8 kg (53%)	83 %	5
Grain	Płatki orkiszowe	0.2 kg (13.2%)	80 %	4
Sugar	Koncentrat Porzeczkowy	0.01 kg (0.7%)	64 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	6 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	Fermentis
Sanprobi ibs 5 kapsulek	Ale	Slant	69 ml	Sanprobi

## Extras

Type	Name	Amount	Use for	Time
Flavor	Koncentrat porzeczkowy	1000 g	Primary	15 day(s)