

# raspberry berliner weisse

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **5**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	1.8 kg (50%)	81 %	4
Grain	Pszeniczny	1.8 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	2000 g	Secondary	7 day(s)

## Notes

- Zakwaszanie lactobacillus plantarum (sanprobi ibs) 200mld cfu przez 38godzin w temp początkowej 40 stopni, zeszlo do 32. Ph = 3,4  
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