

# Sour z resztek

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU ---
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.08 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.398 kg (47.3%)	81 %	4
Grain	Pszeniczny	0.6 kg (20.3%)	85 %	4
Grain	Strzegom Wiedeński	0.479 kg (16.2%)	79 %	10
Grain	Monachijski	0.242 kg (8.2%)	80 %	16
Grain	Oats, Flaked	0.235 kg (8%)	80 %	2

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile
Lactobacillus Plantarum	Ale	Culture	5 g	---