Acid Drinkers - Wiśnia / Czerw.Porzeczka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **--- %**
- Size with trub loss **36 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg *(42.9%)*	85 %	4
Grain	Pilzneński	3 kg *(42.9%)*	81 %	4
Grain	Płatki owsiane	1 kg *(14.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	10 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	600 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock tablet	1 g	Boil	10 min
Flavor	kwas mlekowy 80%-3ml/litr	108 g	Bottling	---
Flavor	owoce 150gr/litr	5400 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.