

#19 Porzeczkowy Imperialny Berliner2

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **5**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 **8.8 liter(s)** of **76C** water or to achieve **13 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) |