

Berline Weisse v.1

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **7**
- SRM **2.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (59.4%)	81 %	4
Grain	Pszeniczny	1.3 kg (40.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z Żurawiny	500 g	Secondary	14 day(s)

Notes

- Zakwaszanie:

obniżenie temperatury do ok. 40 stopni (zależnie od szczepu bakterii), zadanie bakterii - bez startera, szczelnie zamknięcie, przykrycie kocem (temperatura musi zostać), odstawić na ok. 48h.
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