

Berliner und porzeczki na Kveik

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (50%)	81 %	4
Grain	Pszeniczny	1.8 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oslo kveik	Ale	Liquid	1100 ml	Norway

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Other	Owoce porzeczki	1200 g	Secondary	7 day(s)