

BERLINER WEISSE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (45.5%) | 81 % | 5 |
| Grain | Viking Wheat Malt | 2.5 kg (45.5%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 0.5 kg (9.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Triumph | 5 g | 60 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|-------------|
| Kveik Lutra | Ale | Slant | 100 ml | Kveik Lutra |

Notes

- PH zbite do 4.5
Zadanie Lacobacillus Plantarum PG na 24 h w 30C.
Apr 5, 2022, 7:23 PM