

Blueberry Berliner v1

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **8**
- SRM **2.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|------------|--------|-----|
| Grain | Słód pszeniczny | 1 kg (50%) | 82 % | 5 |
| Grain | Pilznieński | 1 kg (50%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|---------|--------|------------|
| Safale US-05 | Ale | Slant | 60 ml | Fermentis |
| Starter z jogurtu | Ale | Culture | 1000 g | Jogurt |
| zakwaszanie do 3.2-3.4 | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|----------|
| Flavor | jagody | 4000 g | Primary | 7 day(s) |

Notes

- Zacier 5,2-5,3
Gotowanie 4,4

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