

# Fruit Berliner Weisse

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **6**
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **54.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (71.4%)	85 %	4
Grain	Pilzneński	2 kg (28.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	50 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	25 g	Mash	60 min
Water Agent	CaSO4	10 g	Mash	60 min
Water Agent	NaCl	5 g	Mash	60 min
Other	Kwas mlekowy	250 g	Bottling	---
Flavor	Wiśnie	900 g	Primary	10 day(s)
Flavor	Czerwona Porzeczka	900 g	Primary	10 day(s)

Flavor	Czarna Porzeczka	1800 g	Primary	10 day(s)
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## Notes

- W planach warka HGB - uwarzenie dwa razy mniejszej ilości piwa o dwa razy wyższym ekstrakcie.

Owoce dodane w drugim lub trzecim dniu fermentacji.

*Sep 17, 2018, 3:41 PM*