

Fruit Hefe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **4**
- SRM **11.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt | 3 kg (53.6%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (44.6%) | 82 % | 4 |
| Grain | Viking malt barwiący jęczmienny | 0.1 kg (1.8%) | --- % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Wai-iti | 25 g | 30 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Safale wb-06 | Wheat | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Ananas | 500 g | Boil | 30 min |
| Fining | Ananas | 1500 g | Secondary | 7 day(s) |