

# Owocowy Berliner Weisse

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **4**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (50%)	80 %	4
Grain	Pilzneński	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- W temperaturze 38° wstępne zakwaszanie kwasem mlekowym do pH ok. 4,5. Następnie dodanie na 48h 20 tabletek Swanson L. Plantarum.(W temp 30-35°C)  
Gotowanie 60 min z chmielem.  
Właściwa fermentacja.  
Fermentacja cicha z owocami 2 tygodnie.  
*Oct 7, 2018, 10:41 AM*