

Berliner weisse z czarną porzeczką EXP. no 1

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	1 kg (32.8%)	82 %	5
Grain	Pilzneński	1 kg (32.8%)	80.5 %	4
Adjunct	sok z czarnej porzeczki	0.6 kg (19.7%)	12 %	---
Adjunct	czarne porzeczki	0.45 kg (14.8%)	7 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	sok z owocami z czarnej porzeczki	600 g	Primary	7 day(s)

Flavor	owoce czarnej porzeczki	450 g	Primary	7 day(s)
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