

IMPERIAL PASTRY DOUBLE FRUIT

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **9**
- SRM **5.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (44.4%)	80 %	4
Grain	Pszeniczny	2 kg (22.2%)	85 %	4
Grain	Płatki owsiane	2 kg (22.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (11.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
lacto	Ale	Culture	10 g	sanprobi
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	owoce	5000 g	Secondary	10 day(s)