

# 105 Sour kit grund urt.

Berliner Weisse (12 E)

**Type:** All Grain  
**Batch Size:** 45,00 L  
**Boil Size:** 48,87 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 46,87 L  
**Final Bottling Vol:** 43,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 18 Nov 2021  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,30 kg	Rice Hulls (0,0 EBC)	Adjunct	2	2,9 %	0,30 L
5,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	48,5 %	3,26 L
5,00 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	48,5 %	3,26 L

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,049 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 4,9 %  
**Bitterness:** 0,0 IBUs  
**Est Color:** 7,3 EBC

**Measured Original Gravity:** 0,000 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 10,46 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,72  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 10,30 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 49,73 L of water at 69,4 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 10,46 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 232,82 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 232,82 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 0,00 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand Ca. 30L

25L urt til Weisse tages ud i 30L gryde inden kogning. Under opskrift.

De sidste 20L koges til Lambic. Under opskrift.

Ca. 49l urt.  
25L i gryde  
24L i brygger

*Created with BeerSmith*