

# Berliner #1

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **3**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (50%)	82 %	4
Grain	Viking Wheat Malt	2.1 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	5 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	35 ml	White Labs

## Notes

- Być może dodam owoce, jeszcze brak decyzji jakie. Piwo prawdopodobnie będzie długo dojrzewać. Bez Kettle Sour, mieszana fermentacja blendem Saccharomyces i Lactobacillusami od WhiteLabs.  
*Sep 25, 2017, 7:48 PM*