

# berliner

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (50%)	80.5 %	2
Grain	Briess - Wheat Malt, White	2 kg (50%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EKG	17 g	60 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bavarian wheat	Ale	Dry	11 g	mangrove

## Extras

Type	Name	Amount	Use for	Time
Flavor	kwas mlekowy	60 g	Bottling	---