

# Berliner

---

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **9**
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (66.7%)	85 %	4
Grain	Castle Malting - Pilszeński 6-rzędowy	1 kg (33.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	5 g	80 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- zakwaszane litrowym starterem z 3 kapsułem Sanprobi IBS (L. Plantarum) na cichą do jednej połowy maliny (mrożone), a do drugiej owoce leśne (pasteryzowane)  
*Jan 31, 2020, 9:39 AM*