

# Berliner

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **9**
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (71.4%)	80 %	4
Grain	Weyermann - Grodziski	1 kg (28.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	250 g	Secondary	7 day(s)

## Notes

- Zakwaszanie w kotle.5 gr Lactobacillus plantarum - z serowar.pl. 24h.  
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