

## berliner 3

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **6**
- SRM **3.8**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt        | 2.2 kg (50%) | 82 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 2.2 kg (50%) | 80 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Ekuanot | 4 g    | 60 min | 13.5 %     |

### Yeasts

| Name                | Type | Form   | Amount | Laboratory       |
|---------------------|------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Ale  | Liquid | 100 ml | Fermentum Mobile |