

# Berliner na lacto z serowara #1

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **4**
- SRM **2.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (50%)	80 %	4
Grain	Pszeniczny	1.7 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
lallbrew	Ale	Slant	666 ml	lallemand