

# Berliner z porzeczką

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **3**
- SRM **2.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (50%)	85 %	4
Grain	Pilzneński	1.3 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	10 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czrana porzeczka	2000 g	Secondary	10 day(s)