

# Limonkowy Berliner

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount     | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pszeniczny  | 1 kg (50%) | 85 %  | 4   |
| Grain | Pilznieński | 1 kg (50%) | 81 %  | 4   |

## Notes

- Zest z 3 limonek na gotowanie, kwas mlekowy przy rozlewie  
*Jul 17, 2019, 10:02 AM*