

# Sour BERLINER

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **42.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (44.1%)	80 %	4
Grain	Pszeniczny	3 kg (44.1%)	85 %	4
Grain	Płatki pszeniczne	0.8 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Experimental GJ2	50 g	20 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mélange Sour Blend	Ale	Liquid	80 ml	THE YEAST BAY

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dereń	2000 g	Secondary	3 day(s)
Flavor	Malina	2000 g	Secondary	3 day(s)