

## Barliner na lacto #3

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **5**
- SRM **3.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **8 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **8 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale              | 1.9 kg (51.4%) | 80 %  | 8   |
| Grain | Castle Malting - Wheat Blanc | 1.8 kg (48.6%) | 83 %  | 6   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | izabella | 10 g   | 30 min | 5.4 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 666 ml | Fermentis  |