

# Berlin Zachodni

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **9**
- SRM **2.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.25 kg (49%)	85 %	4
Grain	Pilznieński	1.1 kg (43.1%)	81 %	4
Grain	zakwaszajacy	0.2 kg (7.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	4 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	rabarbar	1000 g	Secondary	10 day(s)
Flavor	maliny	1000 g	Secondary	10 day(s)