

# Berlin dzwoni

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **5**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.15 kg (27.4%)	80 %	4
Grain	Pszeniczny	2.05 kg (48.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (23.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis