

Berliner #2

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsen Malt | 1.5 kg (48.4%) | 80.5 % | 2 |
| Grain | Caste Malting - Wheat Blanc | 1.6 kg (51.6%) | 81 % | 5 |