

# Berliner

---

- Gravity **10.2 BLG**
- ABV ---
- IBU **3**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (50%)	80.5 %	2
Grain	Briess - Wheat Malt, White	3 kg (50%)	85 %	5

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	100 ml	White Labs