

## berliner

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **3**
- SRM **2.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	1.2 kg (42.9%)	80 %	4
Grain	Viking Pale Ale malt	0.2 kg (7.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	2 g	60 min	10 %