

# Berliner

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **7**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (38.5%)	81 %	6
Grain	Strzegom Pale Ale	2.4 kg (61.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	8.7 %
Boil	Marynka	10 g	0 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis

## Notes

- Najpierw 30-40h zakwaszanie w garze - Lacto 15 kapsulek.  
Potem chmielenie.  
*Jul 31, 2017, 5:13 PM*