

Blady Berlińczyk

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **5**
- SRM **3.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.5 kg (42.9%)	81 %	5
Grain	Weyermann pszeniczny jasny	2 kg (57.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	2 min	17.2 %
Boil	Mosaic	20 g	2 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis