

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **76C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (60%)	81 %	4
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (11.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

Extras

Type	Name	Amount	Use for	Time
Other	Bakterie Lactobacillus plantarum	5 g	Primary	1 day(s)