

#4 Berliner Scheiße

- Gravity **8.8 BLG**
- ABV ---
- IBU **4**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Pszeniczny	1.5 kg (42.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	8 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP677 - Lactobacillus Bacteria	Ale	Liquid	125 ml	White Labs
Mangrove Jack's M10 Workhorse	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	trześnia/wiśnia/malinga	5000 g	Secondary	30 day(s)