

## Barliner na lacto #3

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **5**
- SRM **3.7**
- 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 **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **8 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **8 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.9 kg (51.4%)	80 %	8
Grain	Castle Malting - Wheat Blanc	1.8 kg (48.6%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabella	10 g	30 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	666 ml	Fermentis