

## Berlin Owocowy

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **2.9**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**
- Temp **54 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **1 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Pilzneński	2 kg (50%)	81 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	fermentis