

berliner

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (50%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 2 kg (50%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | EKG | 17 g | 60 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| bavarian wheat | Ale | Dry | 11 g | mangrove |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|----------|------|
| Flavor | kwasy mlekowy | 60 g | Bottling | --- |