

## Berliner 2

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **3.1**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (60%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (40%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	3.8 %
Whirlpool	Mosaic	45 g	60 min	10 %
Dry Hop	Mosaic	55 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale