

## Berliner #2

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen Malt	1.5 kg (48.4%)	80.5 %	2
Grain	Caste Malting - Wheat Blanc	1.6 kg (51.6%)	81 %	5