

# Berliner

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **13**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (67.2%)	82 %	5
Grain	Strzegom Pale Ale	1 kg (26.9%)	79 %	6
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3
Grain	Carahell	0.02 kg (0.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Ahtanum	50 g	0 min	5 %