

Berliner na lacto #2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67.5 C**, Time **90 min**
- Temp **20 C**, Time **78 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **78 min** at **20C**
- Keep mash **90 min** at **67.5C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (50%)	80 %	8
Grain	Pszeniczny	2 kg (50%)	85 %	4