

## Berliner na lacto #4

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **4**
- SRM **3.4**
- 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 **30 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.7 kg (17%)	80 %	5
Grain	Strzegom Pilzneński	1.32 kg (32%)	80 %	4
Grain	Strzegom Pszeniczny	2.1 kg (51%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar