

## Do Berlina

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **62C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny           | 1 kg (44.4%)    | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (44.4%)    | 80 %  | 5   |
| Sugar | Cukier               | 0.25 kg (11.1%) | --- % | --- |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Mash    | Perle | 30 g   | 60 min | 6.7 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name              | Amount | Use for  | Time     |
|--------|-------------------|--------|----------|----------|
| Flavor | Sok z kwiatów bzu | 500 g  | Primary  | 7 day(s) |
| Spice  | Kwas mlekowy      | 40 g   | Bottling | ---      |