

# Duży Berliner

- Gravity **7.1 BLG**
- ABV ---
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **952.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1000 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1204.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **544 liter(s)**
- Total mash volume **680 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **544 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **796.8 liter(s)** of **76C** water or to achieve **1204.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	68 kg (50%)	81 %	4
Grain	Pszeniczny	68 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	761.92 g	20 min	9.5 %
Mash	Marynka	190.5 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	450 g	Fermentis
Wyeast - Lactobacillus	Ale	Liquid	2000 ml	Wyeast Labs