

# Smoked Berliner

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **14**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.8 kg (65.1%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	1.5 kg (34.9%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	9 g	60 min	11 %
Aroma (end of boil)	Green Bullet	9 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Lactobacillus	Ale	Liquid	500 ml	Wyeast Labs
FM51 Grodzie Dębowe	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min