

berliner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (50%)	80 %	4
Grain	Pszeniczny	1.2 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	4 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
lactobacilus	Wheat	Culture	10 g	ibs
Safbrew S-33	Ale	Dry	11 g	Fermentis
WLP648 - Saccharomyces brux-like Trois	Ale	Liquid	50 ml	White Labs