# BERLINER

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **7**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 1 kg *(50%)* | 81 % | 4 |
| Grain | Pszeniczny | 1 kg *(50%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | lunga | 5 g | 20 min | 11 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Other | l. plantarum | 10 g | Mash | 24 min |
| Flavor | owoce | 2000 g | Secondary | 14 day(s) |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.