

#4 Berliner Scheiße

- Gravity **8.8 BLG**
- ABV ---
- IBU **4**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (57.1%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (42.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 8 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-----------------|
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 125 ml | White Labs |
| Mangrove Jack's M10 Workhorse | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | trześnia/wiśnia/malinga | 5000 g | Secondary | 30 day(s) |