

# Berliner #1

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **3**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (50%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2.1 kg (50%) | 83 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Marynka | 5 g    | 15 min | 10 %       |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP630 - Berliner Weisse Blend | Ale  | Liquid | 35 ml  | White Labs |

## Notes

- Być może dodam owoce, jeszcze brak decyzji jakie. Piwo prawdopodobnie będzie długo dojrzewać. Bez Kettle Sour, mieszana fermentacja blendem Saccharomyces i Lactobacillusami od WhiteLabs.  
*Sep 25, 2017, 7:48 PM*