

# Berliner

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Bakterie Plantanarum	Ale	Culture	--- g	---

## Notes

- Warka podzielona na 4 części. 1# 565g Marakuja na zimno, pulpa  
2# 450g Papaja na zimno, pulpa  
3# 3 Mango na zimno  
4# 100g Nelson Sauvín na zimno  
Apr 14, 2020, 8:03 PM