

# Berliner PN

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **6**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - White Wheat	1.5 kg (50%)	81 %	5
Grain	Castle Malting - Pilsen Malt	1.5 kg (50%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Slant	200 ml	Wyeast Labs