

berliner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1.2 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1.2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|---------|--------|------------|
| lactobacilus | Wheat | Culture | 10 g | ibs |
| Safbrew S-33 | Ale | Dry | 11 g | Fermentis |
| WLP648 - Saccharomyces brux-like Trois | Ale | Liquid | 50 ml | White Labs |