

# berlinski kwasik

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **3 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Pszeniczny	4 kg (44.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	30 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand