

# Sour BERLINER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **42.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (44.1%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 3 kg (44.1%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.8 kg (11.8%) | 85 %  | 3   |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Experimental GJ2 | 50 g   | 20 min | 5.8 %      |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory    |
|--------------------|------|--------|--------|---------------|
| Mélange Sour Blend | Ale  | Liquid | 80 ml  | THE YEAST BAY |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Dereń  | 2000 g | Secondary | 3 day(s) |
| Flavor | Malina | 2000 g | Secondary | 3 day(s) |