

# Berliner

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **9**
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                                     | Amount       | Yield | EBC |
|-------|------------------------------------------|--------------|-------|-----|
| Grain | Pszeniczny                               | 2 kg (66.7%) | 85 %  | 4   |
| Grain | Castle Malting -<br>Pilzneński 6-rzędowy | 1 kg (33.3%) | 80 %  | 5   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | vital | 5 g    | 80 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- zakwaszane litrowym starterem z 3 kapsułem Sanprobi IBS (L. Plantarum)  
na cichą do jednej połowy maliny (mrożone), a do drugiej owoce leśne (pasteryzowane)  
*Jan 31, 2020, 9:39 AM*