

berliner 3

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **6**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (50%)	82 %	4
Grain	Weyermann pszeniczny jasny	2.2 kg (50%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	4 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Ale	Liquid	100 ml	Fermentum Mobile