

Berliner

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **13**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (67.2%) | 82 % | 5 |
| Grain | Strzegom Pale Ale | 1 kg (26.9%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 85 % | 3 |
| Grain | Carahell | 0.02 kg (0.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Ahtanum | 50 g | 0 min | 5 % |