

Do Berlina

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **62C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 1 kg (44.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (44.4%) | 80 % | 5 |
| Sugar | Cukier | 0.25 kg (11.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Mash | Perle | 30 g | 60 min | 6.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|----------|----------|
| Flavor | Sok z kwiatów bzu | 500 g | Primary | 7 day(s) |
| Spice | Kwas mlekowy | 40 g | Bottling | --- |