

## Do Berlina

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- 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	---