

# Berliner

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **5**
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (53.7%)	85 %	4
Grain	Viking Pilsner malt	1.5 kg (44.8%)	82 %	4
Grain	Weyermann - Carapils	0.05 kg (1.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis