

## #75 Berliner weisse

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **2**
- SRM **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 **20 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (50%) | 80 %  | 4   |
| Grain | Pszeniczny          | 2 kg (50%) | 85 %  | 4   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 7 g    | 15 min | 5.1 %      |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 2 g    | Mash    | 30 min |

### Notes

- Wyszło finalnie 22L 9 blg  
Data warzenia: 12.04.2023  
Startowo 30L oraz 1L na wysłodzenie.  
Schłodzone do 25°C.  
Łączny czas warzenia z myciem 2h 15 min.  
*Apr 12, 2023, 8:16 PM*

- Drożdże obniżyły pH do 4.2  
*May 6, 2023, 2:37 PM*