

# Berliner weisse

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (46.5%)	81 %	6
Grain	Pilzneński	1.5 kg (34.9%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.5 kg (11.6%)	80 %	6
Adjunct	Rice, Flaked	0.3 kg (7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Aroma (end of boil)	Azacca	15 g	5 min	14 %
Aroma (end of boil)	Azacca	15 g	3 min	14 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny?	50 g	Boil	30 min