

# Weissbier

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **4.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **683.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **336 liter(s)**
- Total mash volume **448 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield  | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Pszeniczny                     | 55 kg (49.1%) | 85 %   | 4   |
| Grain | Briess - Pilsen Malt           | 35 kg (31.3%) | 80.5 % | 2   |
| Grain | Briess - Bonlander Munich Malt | 20 kg (17.9%) | 78 %   | 20  |
| Grain | Melanoiden Malt                | 2 kg (1.8%)   | 80 %   | 39  |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 350 g  | 60 min | 4 %        |
| Boil    | Hallertau Mittelfruh | 300 g  | 20 min | 4 %        |

## Yeasts

| Name                          | Type  | Form   | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 500 ml | White Labs |