

Berliner weisse

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU ---
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.6 kg (51.6%)	80.5 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (48.4%)	80 %	6

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis

Notes

- Warzone na twardej wodzie z kranu.

Zakwaszane w kotle lactobacillus plantarum kultura serowar.pl (5gramów) 2 doby w 37 stopniach.

Po zakwaszaniu brzeczka gotowana bez chmielu.

Start fermentacji w 17 stopniach, później podniesiona do 20-22 stopni.

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