

# Berliner Weisse

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **6**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 1.8 kg (60%)  | 81 %  | 4   |
| Grain | Oats, Malted               | 0.15 kg (5%)  | 80 %  | 2   |
| Grain | BESTMALZ - Best Wheat Malt | 1.05 kg (35%) | 82 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory  |
|--------------|------|-------|--------|-------------|
| WLP644       | Ale  | Slant | 70 ml  | Wyeast Labs |
| Sanprobi IBS | Ale  | Dry   | 10 g   | IBS         |