Berliner Weisse z warzywami (BWW)

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **2**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.9 kg *(50%)*	72 %	4
Grain	Pszeniczny	0.7 kg *(38.9%)*	85 %	4
Grain	Pszeniczny	0.15 kg *(8.3%)*	72 %	5
Grain	Zakwaszający	0.05 kg *(2.8%)*	72 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	2 g	45 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	5 g	Lallemand