

## # 48 Berliner Weisse

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **2.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount        | Yield  | EBC |
|-------|-----------------|---------------|--------|-----|
| Grain | Malteurop Lager | 1.65 kg (50%) | 82 %   | 3   |
| Grain | Malteurop Wheat | 1.65 kg (50%) | 86.8 % | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 18 g   | 60 min | 4 %        |

### Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale  | Dry  | 11 g   | ---        |