

# Berliner Weisse

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.9 kg (50%)	81 %	4
Grain	Pszeniczny	0.9 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	60 min	13.3 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	10 g	Boil	5 min
Spice	Werbena cytrynowa	15 g	Boil	5 min