

Berliner Weisse #3

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **5**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

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

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (62.5%)	80 %	2.5
Grain	Pszeniczny	0.9 kg (28.1%)	85 %	4
Grain	Simpsons - Golden Naked Oats	0.3 kg (9.4%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	6 g	60 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis