

# BERLINER WEISSE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (45.5%)	81 %	5
Grain	Viking Wheat Malt	2.5 kg (45.5%)	83 %	5
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triumph	5 g	60 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	100 ml	Kveik Lutra

## Notes

- PH zbite do 4.5  
Zadanie Lacobacillus Plantarum PG na 24 h w 30C.  
*Apr 5, 2022, 7:23 PM*