

# Berliner Weisse

---

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **6**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Blanc - Castle Malting	2 kg (66.7%)	81 %	4
Grain	Strzegom Pilzneński	1 kg (33.3%)	80 %	4

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis
WLP677 - Lactobacillus Bacteria	Ale	Liquid	5 ml	White Labs