

Berliner Weisse

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **43.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pszenica niestodowana | 2 kg (28.6%) | 62 % | 3 |
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-------|------------|
| Boil | Marynka | 0 g | 0 min | 10 % |