

Berliner Weisse

- Gravity **8 BLG**
- ABV ---
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (46.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.75 kg (53.8%) | 81 % | 6 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP630 - Berliner Weisse Blend | Ale | Liquid | 1000 ml | --- |