

# Berliner Weisse

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.6 kg (50%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	1.6 kg (50%)	82 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11 g	fermentis

## Notes

- No Boil  
No Hops  
Sanprobi IBS Lacto Plantarum  
3g MGSO4

40 min 75 stopni pasteryzacja przed zakwaszaniem lacto  
po pasteryzacji wstępne zmniejszenie PH do 4,5 kwasem mlekowym  
40 min 76 stopni po zakwaszeniu  
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