

# Berliner weisse - master

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **14**
- SRM **4.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	SWANSON L.PLANTARUM	14.5 g	Mash	2880 min

## Notes

- Brzeczka przygotowana do rozcieńczenia przed fermentacją burzliwą w stosunku 1:1 z wodą Polaris.  
*Jan 25, 2018, 7:40 PM*