

# Dry hopped Berliner Weisse

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 1 kg (45.5%)  | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 1 kg (45.5%)  | 80 %  | 6   |
| Grain | Płatki pszeniczne          | 0.2 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Fuggles | 30 g   | 30 min   | 4.3 %      |
| Dry Hop | Mosaic  | 30 g   | 2 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | safale     |

## Notes

- Zakwaszane bakteriami lactobacillus plantarum  
*Apr 22, 2019, 5:02 PM*