

## #25 Berliner Weisse

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **48.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bestmalz	4.5 kg (60%)	83 %	4
Grain	Słód pszeniczny Bestmalz	3 kg (40%)	85 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP630 Berliner Weisse Blend	Ale	Liquid	35 ml	White Labs
Wyeast 3191-PC Berliner Weisse Blend	Ale	Liquid	125 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Other	Pożywka dla drożdży	10 g	Boil	5 min

### Notes

- Drożdże dodawane 50/50:  
Do 25 l - White Labs  
Do 25 l - Wyeast

*Jul 3, 2018, 8:15 AM*