

#31/32 Berliner Weisse

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **5**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.2 kg (53.7%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.9 kg (46.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|----------|------|
| Water Agent | Lactic Acid | 1 g | Bottling | --- |

Notes

- There will be multiple versions made, with different amounts of lactic acid + maybe with some extras (hop aroma, some spices)
Oct 13, 2017, 10:48 PM