

## #75 Berliner weisse

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **2**
- SRM **3**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	7 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	2 g	Mash	30 min

### Notes

- Wyszło finalnie 22L 9 blg  
Data warzenia: 12.04.2023  
Startowo 30L oraz 1L na wysłodzenie.  
Schłodzone do 25°C.  
Łączny czas warzenia z myciem 2h 15 min.  
*Apr 12, 2023, 8:16 PM*

- Drożdże obniżyły pH do 4.2  
*May 6, 2023, 2:37 PM*