

Berliner Weisse

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10.3 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 **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 0.9 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 0.9 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 2 g | 60 min | 13.3 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | Trawa cytrynowa | 10 g | Boil | 5 min |
| Spice | Werbena cytrynowa | 15 g | Boil | 5 min |