

# berliner weisse

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (42.9%)	81 %	4
Grain	Strzegom Pszeniczny	2.5 kg (53.6%)	81 %	6
Sugar	Cukier	0.163 kg (3.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal #5	Ale	Dry	14.63 g	Norway people

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	1200 g	Primary	2 day(s)