

# Berliner Weisse

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **22.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CaraHell® Weyermann®	0.5 kg (7.7%)	74 %	26
Grain	Słód Caramel Pale	0.5 kg (7.7%)	77 %	7
Grain	Słód Caraaroma®	0.5 kg (7.7%)	74 %	400
Grain	Słód Karmelowy czerwony	0.5 kg (7.7%)	75 %	60
Grain	Słód ABBEY Castlemalting	0.5 kg (7.7%)	78 %	45
Grain	Słód Karmelowy Pale Cara 9EBC	0.5 kg (7.7%)	1 %	9
Grain	Słód Cara Gold 120 EBC Castlemalting	0.5 kg (7.7%)	78 %	120
Adjunct	Płatki żytnie	0.5 kg (7.7%)	1 %	4
Grain	Słód Biscuit	0.5 kg (7.7%)	77 %	50
Grain	Słód Owsiany	0.5 kg (7.7%)	78.5 %	5
Grain	Słód Orkiszowy	0.5 kg (7.7%)	82 %	4
Grain	Słód Żytni Strzegom	1 kg (15.4%)	81 %	8

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Ringwood Ale	Ale	Liquid	30 ml	Wyeast Labs