

# Berliner Weisse

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **6**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (60%)	81 %	4
Grain	Oats, Malted	0.15 kg (5%)	80 %	2
Grain	BESTMALZ - Best Wheat Malt	1.05 kg (35%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	70 ml	Wyeast Labs
Sanprobi IBS	Ale	Dry	10 g	IBS