

Berliner Weisse #4

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **4**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.3 kg (69.7%)	81 %	5
Grain	Viking Wheat Malt	1 kg (30.3%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	200 ml	Fermentum Mobile