

berliner weisse

- Gravity **8.8 BLG**
- ABV ---
- IBU **7**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	2.5 kg (45.5%)	82 %	4
Grain	Briess - 2 Row Carapils Malt	0.5 kg (9.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	40 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	50 ml	White Labs