

# Berliner weisse

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **9**
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny           | 3 kg (57.7%)  | 85 %  | 4   |
| Grain | Viking Pilsner malt  | 2 kg (38.5%)  | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 25 g   | 30 min | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |