

## Berliner weisse

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (51.6%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (48.4%)	80 %	6

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7.5 g	Fermentis