

berliner weisse

- Gravity **9.8 BLG**
- ABV ---
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (50%) | 82 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Pacific Gem | 10 g | 10 min | 15.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|---------|------------|
| WLP630 - Berliner Weisse Blend | Ale | Slant | 1000 ml | White Labs |