

# BERLINER WEISSE - PROJEKT

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **7**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 %  | 4   |
| Grain | Pszoniczny          | 1.5 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 10 g   | 60 min | 5.6 %      |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type  | Name            | Amount | Use for   | Time |
|-------|-----------------|--------|-----------|------|
| Other | Pulpa z ogórków | 400 g  | Secondary | ---  |