

# Dry hopped Berliner Weisse

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (45.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (45.5%)	80 %	6
Grain	Płatki pszeniczne	0.2 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	30 min	4.3 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	safale

## Notes

- Zakwaszane bakteriami lactobacillus plantarum  
*Apr 22, 2019, 5:02 PM*