

# Berliner Weisse

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **---**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount     | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Viking malt Pale Ale          | 1 kg (50%) | 80 %  | 5   |
| Grain | Bestmalz<br>Pszenciczny Jasny | 1 kg (50%) | 82 %  | 5   |

## Yeasts

| Name                            | Type | Form    | Amount | Laboratory   |
|---------------------------------|------|---------|--------|--------------|
| Lactobacillus<br>plantarum 299v | Ale  | Culture | 8 g    | Sanprobi IBS |
| 12 tabletek                     |      |         |        |              |
| Us- 05                          | Ale  | Dry     | 10.5 g | ---          |

## Notes

- Brzeczke w fermentorze schładzamy do 30\*, dodajemy lacto i utrzymujemy daną temperaturę przez 24h. Po tym czasie schładzamy do temp. 20\* i dodajemy drożdże  
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