

# Berliner Weisse

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **6**
- SRM **2.6**
- 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 **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4.5
Grain	Pilzneński	1.5 kg (42.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	15 g	30 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---