

# Berliner Weisse #19

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- Gravity **7.8 BLG**
- ABV ---
- IBU **2**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (50%)	79 %	6
Grain	Strzegom Pszeniczny	1.8 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	2 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- 10 dni burzliwej fermentacji  
Lactobassilus dodany na cichą.  
*Jan 16, 2017, 1:12 PM*