

# Berliner Weisse

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU ---
- SRM **2.3**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (40%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis