

berliner weisse

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (42.9%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 2.5 kg (53.6%) | 81 % | 6 |
| Sugar | Cukier | 0.163 kg (3.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 20 g | 20 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|---------------|
| Hornindal #5 | Ale | Dry | 14.63 g | Norway people |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|----------|
| Flavor | Wiśnie | 1200 g | Primary | 2 day(s) |