

# Berliner Weisse

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- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **43.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	2 kg (28.6%)	62 %	3
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	0 g	0 min	10 %