

# Berliner weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **8**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.53 kg (60%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.89 kg (35%)	80 %	6
Grain	Słód owsiany Fawcett	0.13 kg (5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5.1 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.35 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Finning	MECH IRALNDZKI	3.4 g	Boil	10 min
Other	LACTOBACILLUS	17 g	Mash	1440 min
Flavor	owoce	340 g	Secondary	---

Water Agent	kwask mlekowy	3.82 g	Mash	---
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## Notes

- ZACIER PO UPRZEDNIM PODGRZANIU SCHŁODZIĆ DO OK. 37c a następnie zakwasić kwasem mlekowym do pH ok 4,9 np. L. plantarum lub rhamnhusus  
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