

# Berliner weisse Farmhouse tour

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **5**
- SRM **2.5**
- 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 **7 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (45.5%)	81 %	4
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Simpsons - Maris Otter	0.2 kg (9.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	20 g	10 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3191-PC Berliner Weisse Blend	Ale	Liquid	89.47 ml	20-22
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	89.47 ml	17-24