

# Oak-Smoked Berliner Weisse

- Gravity **7.8 BLG**
- ABV ---
- IBU **11**
- SRM **2.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (28.6%)	80 %	5
Grain	Pilznieński	1.5 kg (42.9%)	81 %	4
Grain	Pszeniczny	1 kg (28.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	13.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Finings	łustak ryżowa	100 g	Mash	0 min