

#107 Fruit Berliner Weisse

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **4**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (42.9%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (47.6%)	82 %	5
Grain	Płatki owsiane	0.2 kg (9.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	1.7 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---