

## Berliner Waise 3

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **3**
- SRM **3.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.2 kg (50%)	81 %	6
Grain	Pilzneński	2.2 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	15 min	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	owoce porzeczki	1200 g	Secondary	5 day(s)