

Berliner Weisse 2

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | GlobalMalt Pale Ale/Pils | 1 kg (47.6%) | 82 % | 4.3 |
| Grain | GlobalMalt Pszeniczny | 1 kg (47.6%) | 84 % | 5 |
| Grain | Monachijski | 0.1 kg (4.8%) | 80 % | 16 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------------|
| Lactobacillus | Ale | Dry | 3.88 g | Sanprobi IBS |
| 8 kapsulek, na dwa dni, 36*C na dzień dobry i pozostawienie tej temperatury | | | | |
| FM42 Stare Nadreńskie | Ale | Slant | 250 ml | Fermentum Mobile |
| Starter 2-3 dni | | | | |