

## Berliner Weisse #2

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **5**
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (55.6%)	82 %	4
Grain	Płatki pszeniczne	1.4 kg (38.9%)	60 %	3
Grain	Simpsons - Golden Naked Oats	0.2 kg (5.6%)	73 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	6 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lallemand koelsch	Ale	Slant	200 ml	lallemand

### Extras

Type	Name	Amount	Use for	Time
Other	san probi IBS	20 g	Primary	1 day(s)