

Berliner Weisse 2

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (66.7%)	80 %	6
Grain	Płatki owsiane	1.5 kg (33.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	15 g	20 min	7 %
Aroma (end of boil)	marynka	15 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hybrid ale	Ale	Dry	11 g	gozdawa