

# Berliner Weisse

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **6**
- SRM **2.7**
- 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 **30 min**
- Evaporation rate **12 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **6.9 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (50%)	81 %	4
Grain	Pszeniczny	2.1 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	30 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	666 ml	Danstar