

# Berliner Weisse

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **6**
- SRM **2.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Wheat Blanc - Castle Malting | 2 kg (66.7%) | 81 %  | 4   |
| Grain | Strzegom Pilzneński          | 1 kg (33.3%) | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 60 min | 9.1 %      |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| US-05                           | Ale  | Dry    | 11.5 g | Fermentis  |
| WLP677 - Lactobacillus Bacteria | Ale  | Liquid | 5 ml   | White Labs |