

Berliner weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **2**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (48.8%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (48.8%)	81 %	5
Grain	Weyermann - Carapils	0.1 kg (2.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	10 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---