

# Berliner Weisse

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- Gravity **8 BLG**
- ABV ---
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.2%)	80 %	4
Grain	Strzegom Pszeniczny	1.75 kg (53.8%)	81 %	6

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	1000 ml	---