

# Philly Sour Berliner Weisse

- Gravity **8.8 BLG**
- ABV ---
- IBU **9**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	1.59 kg (49.9%)	81 %	4
Grain	Briess - Wheat Malt, White	1.59 kg (50.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	14.17 g	60 min	4.5 %
Dry Hop	Hallertau	14.17 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	28.35 g	Lallemand