

W032 - Berliner Weisse

- Gravity **7.8 BLG**
- ABV **3.4 %**
- IBU **4.2**
- SRM **33**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **33.56 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33.56 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------|--------|-----|
| Grain | BEST Heidelberg Wheat Malt (BESTMALZ) | 2 kg | 84 % | 7 |
| Grain | BEST Pilsen Malt (BESTMALZ) | 2 kg | 82.8 % | 8 |
| Grain | Fruit - Cherry Regular | 2 kg | 8.7 % | 319 |
| Grain | Fruit - Lime | 0.2 kg | 7.5 % | -1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------------------|--------|--------|------------|
| First Wort | Tettnang (Tettnang Tettnager) | 12 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|--------|--------|------------|
| Berliner Weisse Blend | Wheat | Liquid | 50 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | Łuska gryczna | 100 g | Mash | 0 min |