

# Weissbier

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **9**
- SRM **4.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **683.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **336 liter(s)**
- Total mash volume **448 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	55 kg (49.1%)	85 %	4
Grain	Briess - Pilsen Malt	35 kg (31.3%)	80.5 %	2
Grain	Briess - Bonlander Munich Malt	20 kg (17.9%)	78 %	20
Grain	Melanoiden Malt	2 kg (1.8%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	350 g	60 min	4 %
Boil	Hallertau Mittelfruh	300 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	500 ml	White Labs