

## 44 Berliner Weisse

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **4**
- SRM **2.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **9.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.15 kg (46%)	80 %	4
Grain	Pszeniczny	1.15 kg (46%)	85 %	4
Sugar	Cane (Beet) Sugar	0.1 kg (4%)	100 %	0
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.1 kg (4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	50 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	75 ml	Fermentum Mobile
Lactobacillus Sanprobi IBS	Ale	Dry	10 g	Brak