

#75 Berliner weisse

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **2**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 7 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 2 g | Mash | 30 min |

Notes

- Wyszło finalnie 22L 9 blg
Data warzenia: 12.04.2023
Startowo 30L oraz 1L na wysłodzenie.
Schłodzone do 25°C.
Łączny czas warzenia z myciem 2h 15 min.
Apr 12, 2023, 8:16 PM

- Drożdże obniżyły pH do 4.2
May 6, 2023, 2:37 PM