

Berliner Weisse #1

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **5**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.8 kg (60%)	82 %	4
Grain	Pszeniczny	1.1 kg (36.7%)	85 %	4
Grain	Simpsons - Golden Naked Oats	0.1 kg (3.3%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Slant	100 ml	Wyeast Labs

Notes

- Sanprobi IBS - 20 kapsułek
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