

## Berliner Weisse 2.0

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **6**
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	1.7 kg (50%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	4 g	60 min	13 %
Whirlpool	Chinook	50 g	0 min	13 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Citrus Fruitbomb	0.5 g	0 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min
Other	Yeast GF	3 g	Primary	0 day(s)