

Berliner Weisse 2

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

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	1 kg (47.6%)	82 %	4.3
Grain	GlobalMalt Pszeniczny	1 kg (47.6%)	84 %	5
Grain	Monachijski	0.1 kg (4.8%)	80 %	16

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Dry	3.88 g	Sanprobi IBS
8 kapsulek, na dwa dni, 36°C na dzień dobry i pozostawienie tej temperatury				
FM42 Stare Nadreńskie	Ale	Slant	250 ml	Fermentum Mobile
Starter 2-3 dni				