

# Berliner weisse

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **6**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.4 kg (54.5%)	80 %	7
Grain	Pszeniczny	1.5 kg (34.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %