

berliner weisse

- Gravity **8.8 BLG**
- ABV ---
- IBU **7**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (45.5%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 2.5 kg (45.5%) | 82 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (9.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 40 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP630 - Berliner Weisse Blend | Ale | Liquid | 50 ml | White Labs |