

Dry hopped Berliner Weisse

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1 kg (45.5%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (45.5%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.2 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Fuggles | 30 g | 30 min | 4.3 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | safale |

Notes

- Zakwaszane bakteriami lactobacillus plantarum
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