

# Hoppy Berliner Weisse

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 0.7 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.7 kg (50%) | 85 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Vic Secret | 50 g   | 1 min    | 16.3 %     |
| Dry Hop   | Vic Secret | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 1 ml   | Wyeast Labs |

## Notes

- 7 BLG PG, chmiel wrzucany przy 80 stopniach, hopstand 30 minut, trawa 4g 5 minut, werbena 6g 5 minut  
*Mar 3, 2019, 1:31 PM*