

# 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*