

Philly Sour Berliner Weisse

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **9**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 1.59 kg (49.9%) | 81 % | 4 |
| Grain | Briess - Wheat Malt, White | 1.59 kg (50.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|---------|----------|------------|
| Boil | Hallertau | 14.17 g | 60 min | 4.5 % |
| Dry Hop | Hallertau | 14.17 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|---------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 28.35 g | Lallemand |