

W032 - Berliner Weisse

- Gravity **7.8 BLG**
- ABV **3.4 %**
- IBU **4.2**
- SRM **33**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **33.56 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33.56 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Heidelberg Wheat Malt (BESTMALZ)	2 kg	84 %	7
Grain	BEST Pilsen Malt (BESTMALZ)	2 kg	82.8 %	8
Grain	Fruit - Cherry Regular	2 kg	8.7 %	319
Grain	Fruit - Lime	0.2 kg	7.5 %	-1

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Tettnang (Tettnang Tettnager)	12 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Berliner Weisse Blend	Wheat	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Łuska gryczna	100 g	Mash	0 min