

Berliner Weisse

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **4**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (60%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (40%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) 2017	7 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	sanprobi IBS	9 g	Mash	654 min
Other	łuska ryżowa	150 g	Mash	10 min
Namoczyć przed, dodać pod koniec zacierania w 72st.				

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- zakwaszanie metoda kettle sour, brzeczka przed nastawem powinna mieć pH 4.5-4.7, schłodzenie do 45-48stopni, następnie dwa zakwaszania pod kocem w pomieszczeniu o temperaturze około 25 stopni
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