

Berliner Weisse

Berliner Weisse (23 A)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 70 min
End of Boil Vol: 137,79 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Two Stage

Date: 03 Dec 2021
Brewer:
Asst Brewer:
Equipment: Experimental
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	52,9 %	5,87 L
7,00 kg	Malte de Trigo Agrária (4,0 EBC)	Grain	2	41,2 %	4,56 L
1,00 kg	Munich (Agraria) (25,0 EBC)	Grain	3	5,9 %	0,65 L
10,00 g	Perle [6,40 %] - Boil 60,0 min	Hop	4	1,7 IBUs	-
40,00 g	Perle [6,40 %] - Steep/Whirlpool 20,0 min, 95,0 C	Hop	5	2,8 IBUs	-
6,0 pkg	WildBrew™ Philly Sour (Lallemand #-) [23,66 ml]	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,032 SG
Est Final Gravity: 1,004 SG
Estimated Alcohol by Vol: 3,6 %
Bitterness: 4,5 IBUs
Est Color: 6,4 EBC

Measured Original Gravity: 1,034 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 3,4 %
Calories: 311,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 89,02 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Total Grain Weight: 17,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 68,00 L of water at 47,2 C	45,0 C	10 min
Mash Step	Add 0,00 L of water at 55,0 C	55,0 C	15 min
Mash Step	Add 0,00 L of water at 62,0 C	62,0 C	40 min
Mash Step	Add 0,00 L of water at 72,0 C	72,0 C	20 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	10 min

Sparge: Fly sparge with 89,02 L water at 78,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 705,84 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 705,84 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 588,20 g Corn Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

