

Berlinerweiss

Category: 17 - Sour Ale
Subcategory: A - Berliner Weisse



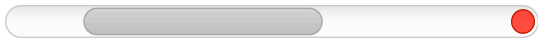



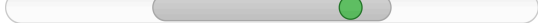
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Kettle Volume: 11.64 gal @ 212 °F (1.035) Efficiency: 77%
Boil Duration: 15 m Attenuation: 100%
Evaporation: 0.19 gal
Water Volume Added: 0.0 gal
Final Volume: 11 gal @ 68 °F (1.036)

Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 10 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m
8.4 lb (58.3%) Belgian Pils - added during mash
6 lb (41.7%) White Wheat Malt; Canada Malting - added during mash
2 oz (100.0%) Hallertau (4.5%) - added during boil, boiled 15 m

Style:

Recipe	Guideline	
Original Gravity: 1.036	1.028 - 1.032	
Terminal Gravity: 1.000	1.003 - 1.006	
Color: 3.23 SRM	2.0 - 3.0	
Alcohol: 4.69%	2.8% - 3.8%	
Bitterness: 7.4	3.0 - 8.0	

Analysis:

Efficiency: 77%
Kettle Gravity: 1.035
Original Gravity: 1.036

Apparent	Real	Weight	Calories
Attenuation: 100%	81.4%	Alcohol: 13.22 g	91.24 kcal
Terminal Extract: 1.000	1.007	Carbs: 5.6 g	21.29 kcal
		Protein: 0.39 g	1.57 kcal
% Alcohol: 4.69% ABV	3.73% ABW		Total: 114.1 kcal