

Kettle Soured Berliner Weisse

an All Grain **Berliner Weisse** by **Matias**

Fermentables

Amount	Fermentable	Use
2.0 kg	Wheat Malt (FI)	Mash
1.5 kg	Pilsner (FI)	Mash

Hops

Amount	Hop	Time
20.0 g	SAB 98J1763	10 min

Yeasts

Name	Lab/Product
Belgian Abbey	Mangrove Jack's
WLP672 Lactobacillus Brevis	White Labs

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	64.0 °C	90 min

Stats

Batch & Boil

Batch Size	Boil Time
26.0 L	0 min

Properties

OG	FG	IBU
1.032	1.006	9
ABV	Color	Balance
3.3%	2 SRM	Sweet