

## 27.01

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **3**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (86.2%)	80 %	5
Grain	płatki jęczmienne	0.4 kg (13.8%)	60 %	4