

#49 Berliner

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (60.5%)	80 %	5
Grain	Płatki owsiane	0.25 kg (11.6%)	60 %	3
Grain	Carahell	0.1 kg (4.7%)	77 %	26
Grain	Pszenica niesłodowana	0.5 kg (23.3%)	75 %	3