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- Gravity **8 BLG**
 - ABV **3.1 %**
 - IBU **4**
 - SRM **4**
 - Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilznieński | 1 kg (49%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (49%) | 85 % | 4 |
| Grain | Fawcett - Crystal | 0.04 kg (2%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 6 g | 60 min | 2.8 % |