

## 7.12

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **3.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4 kg (80%)	83 %	5
Grain	Viking Pilsner malt	1 kg (20%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Tettnang	20 g	240 min	1 %
Boil	Tettnang	20 g	60 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	150 ml	Safbrew