

## #7

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **2.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (66.7%)	85 %	4
Grain	Viking Pale Ale malt	0.5 kg (13.3%)	80 %	5
Grain	Płatki owsiane	0.25 kg (6.7%)	85 %	3
Adjunct	maliny	0.5 kg (13.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	20 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA bavarian wheat 11	Wheat	Dry	10 g	Gozdawa