

## A to Ananas

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **5**
- SRM **2.8**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (40%)	81 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (40%)	81 %	4
Grain	Jęczmień niesłodowany	0.5 kg (20%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	10 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
M 20	Ale	Dry	7 g	mangrove jacks

### Extras

Type	Name	Amount	Use for	Time
Flavor	lactacilus plantarum	4 g	Primary	2 day(s)