

# Baba na rowerze

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (20.8%)	81 %	4
Grain	Viking Pale Ale malt	0.7 kg (29.2%)	80 %	5
Grain	Słód owsiany Fawcett	1.2 kg (50%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	2 min	12 %
Boil	sabro	20 g	2 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	150 ml	wl