

Baza pod soury fruit ale (borówka, ananas, pomarańczo) i Session NEIPE

- Gravity **11.2 BLG**
- ABV ---
- IBU ---
- SRM **3.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6.5 kg (68.4%)	81 %	4
Grain	Pszenica niestodowana	3 kg (31.6%)	60 %	3