

# Bralińskie jasne

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **1**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.56 kg (51%)	85 %	4
Grain	Pilznieński	1.2 kg (39.2%)	81 %	4
Grain	Pilznieński	0.3 kg (9.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	4 %