

Brzoskwas (Peach Berliner Weisse)

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (71.4%)	81 %	6
Grain	Pilzneński	0.8 kg (28.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	25 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew
Wyeast - Lactobacillus	Ale	Liquid	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z brzoskwiń	500 g	Secondary	7 day(s)