

Ciastowy kwas większy

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **3**
- SRM **4.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (51.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1.5 kg (19.4%) | 78 % | 4 |
| Grain | Płatki owsiane | 1 kg (12.9%) | 85 % | 3 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (6.5%) | 73 % | 20 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (9.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 3 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Vermont Ale | Ale | Slant | 400 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Wanilia 4 laski | 1 g | Secondary | 7 day(s) |
| Flavor | Mango pulpa | 2500 g | Secondary | 7 day(s) |
| Flavor | Sok ananas 100% | 2000 g | Secondary | 7 day(s) |