Berliner Weisse bitwa marcin

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **7**
- SRM **2.5**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg *(62.5%)*	85 %	4.5
Grain	Pilzneński	0.6 kg *(37.5%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	30 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---