

Baba na rowerze ver.2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **10**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (44.4%)	80 %	4
Grain	Słód owsiany Fawcett	1.5 kg (55.6%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	13.7 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Liquid	50 ml	---