

Berliner z Malina

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (80%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (20%) | 79 % | 10 |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|-----------|
| Other | maliny | 1000 g | Primary | 14 day(s) |