

# Biały Berlińczyk

- Gravity **8.8 BLG**
- ABV ---
- IBU **6**
- SRM **3.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (44.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP677 - Lactobacillus Bacteria	Ale	Liquid	125 ml	White Labs
Wyeast - Irish Ale	Ale	Slant	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	marzanka	30 g	Secondary	14 day(s)