

BW

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **2.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.55 kg (50%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (45.5%)	80 %	4
Grain	Oats, Flaked	0.05 kg (4.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	5 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis