

Do you speak Mandarin?

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 Pszeniczny | 1 kg (40%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (40%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (16%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 5 g | 30 min | 10 % |
| Boil | Mandarina Bavaria | 5 g | 15 min | 10 % |
| Dry Hop | Mandarina Bavaria | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |
| Lactobacillus plantarum | Ale | Culture | 1500 g | Sanprobi |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | Sok z mandarynki | 2500 g | Boil | 15 min |
| Fining | Mech irlandzki | 6 g | Boil | 15 min |