

# hoppy&fruity berliner weisse

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	BESTMALZ - Best Pilsen	1 kg (28.6%)	80.5 %	4
Grain	Płatki owsiane	0.3 kg (8.6%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (5.7%)	80 %	6