

Kwas po odejściu

- Gravity **8.3 BLG**
- ABV ---
- IBU **6**
- SRM **2.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (47.6%) | 81 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (40.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (11.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|-----------------|
| LIBERTY BELL ALE M36 | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|-----------|
| Flavor | Sok wiśniowy | 2000 g | Secondary | 14 day(s) |