

SALER #4

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Stód Pilsner® 2,5-4,5 EBC Weyermann | 50 kg (50%) | 81 % | 3.5 |
| Grain | Weyermann - Pale Wheat Malt | 50 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 80 g | 60 min | 15.6 % |