Sour base

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **---**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(66.7%)*	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg *(33.3%)*	82 %	5

Yeasts

Name	Type	Form	Amount	Laboratory
lacto delbrueckii	Ale	Liquid	30 ml	---