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- Gravity **9 BLG**
 - ABV **3.5 %**
 - IBU ---
 - SRM **3.3**
 - Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **7 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **46.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (49.3%)	85 %	4
Grain	Pilznieński	2.5 kg (49.3%)	81 %	4
Grain	Fawcett - Crystal	0.075 kg (1.5%)	70 %	160