## Baza pod soury fruit ale (borówka, ananas, pomarańczo) i Session NEIPĘ

- Gravity 11.2 BLG
- ABV ---
- IBU ----
- SRM **3.4**
- Style Berliner Weisse

## **Batch size**

- Expected quantity of finished beer 40 liter(s)
- Trub loss 5 %
- Size with trub loss 42 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 50.6 liter(s)

## **Mash information**

- Mash efficiency **75** %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 28.5 liter(s)
- Total mash volume 38 liter(s)

## **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg <i>(68.4%)</i>	81 %	4
Grain	Pszenica niesłodowana	3 kg <i>(31.6%)</i>	60 %	3