

## little trout v2

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara-Pils/Dextrine	0.5 kg (31.8%)	72 %	4
Grain	Žytni	0.5 kg (31.8%)	85 %	8
Grain	Oats, Flaked	0.4 kg (25.5%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.17 kg (10.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12 %