

## 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 %       |