

Raspberry Berliner Weisse

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny jasny 3,5-6 EBC | 1.5 kg (50%) | 82 % | 5 |
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 1.2 kg (40%) | 80 % | 4 |
| Grain | Słód zakwaszający Bestmalz | 0.3 kg (10%) | --- % | 4 |