Sour ale z pomarańczą

- Gravity 10.5 BLG ABV 4.2 %
- IBU ---
- SRM **2.9**
- Style Berliner Weisse

Batch size

- Expected quantity of finished beer 8 liter(s)
- Trub loss 5 %Size with trub loss 8.4 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 10.1 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg Mash size 3 liter(s)
- Total mash volume 4 liter(s)

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (66.7%)	81 %	4
Adjunct	Pszenica niesłodowana	0.5 kg <i>(33.3%)</i>	75 %	3