

Sour base

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (66.7%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (33.3%) | 82 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| lacto delbrueckii | Ale | Liquid | 30 ml | --- |