

## table brett

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **5**
- SRM **3.6**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (72.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (22.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg (4.5%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	700 g	Secondary	21 day(s)
Other	Kostki średnio opiekane	14 g	Secondary	21 day(s)
Flavor	Mango pure	850 g	Secondary	21 day(s)

### Notes

- Rozdzielone na pół do jednej części wiśnie i kostki, do drugiej mango.  
*Feb 24, 2019, 12:38 PM*