

## W1L-BW

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **11**
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (61.5%)	85 %	4
Grain	Briess - Pilsen Malt	2.5 kg (38.5%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mandarina Bavaria	5 g	90 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	10 %
Whirlpool	Mandarina Bavaria	20 g	30 min	10 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mandarynki	5000 g	Secondary	14 day(s)
Flavor	Skórka pomarańczy	100 g	Secondary	14 day(s)