

Zozol

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **8**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Huell Melon | 5 g | 50 min | 7.5 % |
| Aroma (end of boil) | Huell Melon | 30 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 15 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|----------|------|
| Flavor | syrop porzeczkowy | 800 g | Bottling | --- |