

Baza pod soury fruit ale (borówka, ananas, pomarańczo)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **3.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.39 kg (68.4%) | 81 % | 4 |
| Grain | Pszenica niestodowana | 2.03 kg (31.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 6 % |