

Berliner

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (54.7%)	85 %	4
Grain	Pilzneński	2.5 kg (39.1%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Other	PG - KULTURA STARTEROWA	5 g	Primary	---