

Biały Berlińczyk

- Gravity **8.8 BLG**
- ABV ---
- IBU **6**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.5 kg (55.6%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 2 kg (44.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 125 ml | White Labs |
| Wyeast - Irish Ale | Ale | Slant | 250 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|-----------|-----------|
| Herb | marzanka | 30 g | Secondary | 14 day(s) |