Do you speak Mandarin?

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg *(40%)*	81 %	6
Grain	Strzegom Pilzneński	1 kg *(40%)*	80 %	4
Grain	Płatki owsiane	0.4 kg *(16%)*	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg *(4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	5 g	30 min	10 %
Boil	Mandarina Bavaria	5 g	15 min	10 %
Dry Hop	Mandarina Bavaria	40 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---
Lactobacillus plantarum	Ale	Culture	1500 g	Sanprobi

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z mandarynki	2500 g	Boil	15 min
Fining	Mech irlandzki	6 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.