

# Forest Fruit

---

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **9**
- SRM **2.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (66.7%)	80.5 %	4
Grain	Pszeniczny	0.7 kg (23.3%)	85 %	4
Grain	Acid Malt	0.1 kg (3.3%)	58.7 %	6
Grain	Cara-Pils/Dextrine	0.2 kg (6.7%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	10 min	15.5 %