

# MLIK Pastry BW

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Maltodekstryna	0.6 kg (10.7%)	100 %	0
Grain	Strzegom Pilzneński	2.5 kg (44.6%)	80 %	4
Grain	Pszeniczny	2.5 kg (44.6%)	80 %	4