

# Raspberry Berliner Weisse

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Słód pszeniczny jasny 3,5-6 EBC	1.5 kg (50%)	82 %	5
Grain	Słód Pilzneński Viking Malt 3,2-4,5	1.2 kg (40%)	80 %	4
Grain	Słód zakwaszający Bestmalz	0.3 kg (10%)	--- %	4