

## Baba na rowerze ver.2

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **10**
- SRM **3.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1.2 kg (44.4%) | 80 %  | 4   |
| Grain | Słód owsiany Fawcett | 1.5 kg (55.6%) | 61 %  | 5   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Citra         | 10 g   | 10 min   | 13.7 %     |
| Whirlpool | Nelson Sauvín | 50 g   | 0 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |
| Dry Hop   | Citra         | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name      | Type | Form   | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| hazy daze | Ale  | Liquid | 50 ml  | ---        |