

## Baza pod soury fruit ale (borówka, ananas, pomarańczo)

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **3.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.39 kg (68.4%)	81 %	4
Grain	Pszenica niestodowana	2.03 kg (31.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6 %