

# berlinerek w wersji sliit end tejstii

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **4**
- SRM **2.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (51.3%)	85 %	4
Grain	Viking Pale Ale malt	1.5 kg (38.5%)	80 %	5
Sugar	laktoza	0.4 kg (10.3%)	95 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	40 min	9 %

## Notes

- podzielone na pół i dodano:  
2kg truskawka - do 12,5l  
1,2kg pulpy mango - do 12,5l  
*Jun 29, 2022, 3:02 PM*