

## Dzień dziecka

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **11.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzński                   | 0.75 kg (50%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (50%) | 80 %  | 6   |

### Yeasts

| Name                | Type | Form    | Amount | Laboratory |
|---------------------|------|---------|--------|------------|
| mauribrew draught   | Ale  | Dry     | 12 g   | ---        |
| lactobacillus casei | Ale  | Culture | 30 g   | biotyk     |

### Notes

- zakwasze najpierw bakteriami, napowietrze, zadam drożdże  
*May 31, 2018, 12:35 AM*