

## extract berliner weisse - apple & pear

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **6**
- SRM **2.9**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt	0.48 kg (19.7%)	--- %	16
Liquid Extract	ekstrakt pszenniczny	0.72 kg (29.5%)	--- %	10
Grain	Płatki pszeniczne	0.5 kg (20.5%)	60 %	3
Sugar	glukoza	0.6 kg (24.6%)	--- %	---
Sugar	sok jabłko gruszka 1,5l	0.142 kg (5.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	10 g	30 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand