

hoppy&fruity berliner weisse

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 (57.1%) | 85 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (28.6%) | 80.5 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (8.6%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (5.7%) | 80 % | 6 |