

# JSKK

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.35 kg (40.8%)	80 %	5
Grain	Strzegom Pszeniczny	2.35 kg (40.8%)	81 %	6
Grain	dekstrynowy	0.19 kg (3.3%)	79 %	11
Grain	Oats, Flaked	0.12 kg (2.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.75 kg (13%)	76.1 %	0