

KWASIŻURY

- Gravity **10.6 BLG**
- ABV ---
- IBU **0**
- SRM **0**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size **23.47 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 3 kg | 81 % | 4 |
| Grain | Wheat Malt, Ger | 2 kg | 84 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cluster | 30 g | 60 min | 7.75 % |