

## #49 Berliner

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **3.2**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **11.8 liter(s)**

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 1.3 kg (60.5%)  | 80 %  | 5   |
| Grain | Płatki owsiane        | 0.25 kg (11.6%) | 60 %  | 3   |
| Grain | Carahell              | 0.1 kg (4.7%)   | 77 %  | 26  |
| Grain | Pszenica niesłodowana | 0.5 kg (23.3%)  | 75 %  | 3   |