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- Gravity **8 BLG**
  - ABV **3.1 %**
  - IBU **4**
  - SRM **4**
  - Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (49%)	81 %	4
Grain	Pszeniczny	1 kg (49%)	85 %	4
Grain	Fawcett - Crystal	0.04 kg (2%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	6 g	60 min	2.8 %