

Brzoskwas (Peach Berliner Weisse)

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (71.4%) | 81 % | 6 |
| Grain | Pilzneński | 0.8 kg (28.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Huell Melon | 25 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|-------------|
| Safbrew WB-06 | Wheat | Dry | 12 g | Safbrew |
| Wyeast - Lactobacillus | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | pulpa z brzoskwiń | 500 g | Secondary | 7 day(s) |