

## BW

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **7**
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.68 kg (47.6%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.65 kg (45.5%)	80 %	4
Grain	Oats, Flaked	0.1 kg (7%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	6 g	60 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis