

## Dzień dziecka

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **11.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	0.75 kg (50%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.75 kg (50%)	80 %	6

### Yeasts

Name	Type	Form	Amount	Laboratory
mauribrew draught	Ale	Dry	12 g	---
lactobacillus casei	Ale	Culture	30 g	biotyk

### Notes

- zakwasze najpierw bakteriami, napowietrze, zadam drożdże  
*May 31, 2018, 12:35 AM*