

extract berliner weisse - apple & pear

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **6**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | ekstrakt | 0.48 kg (19.7%) | --- % | 16 |
| Liquid Extract | ekstrakt pszenniczny | 0.72 kg (29.5%) | --- % | 10 |
| Grain | Płatki pszeniczne | 0.5 kg (20.5%) | 60 % | 3 |
| Sugar | glukoza | 0.6 kg (24.6%) | --- % | --- |
| Sugar | sok jabłko gruszka 1,5l | 0.142 kg (5.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Spalt | 10 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |