

## SALER #4

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	50 kg (50%)	81 %	3.5
Grain	Weyermann - Pale Wheat Malt	50 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	80 g	60 min	15.6 %