

# W hoooy dužo kwasu

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (43%)	85 %	4
Grain	Pilzneński	5 kg (53.8%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	45 min	11 %