

Słodkokwaśnypotworek

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	350 ml	Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	15 g	Boil	15 min