

Aronia Truskawka Pastry Sour

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.3 kg (48.9%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1.7 kg (36.2%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.1 kg (2.1%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 10 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale | Liquid | 10 ml | Fermentum Mobile |
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 10 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|-----------|----------|
| Other | Sok z Aronii | 500 g | Secondary | 7 day(s) |

| | | | | |
|-------|-------------------|--------|-----------|----------|
| Other | Mrożone Truskawki | 1000 g | Secondary | 7 day(s) |
|-------|-------------------|--------|-----------|----------|