

# Berliner z marakujo

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **6**
- SRM **3.2**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
White Labs WLP661 Pediococcus damnosus	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	200 g	Secondary	14 day(s)