

# Berliner Weisse z marakuja FPD

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- Gravity **12.4 BLG**
- ABV ---
- IBU ---
- SRM **3.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (50%)	80 %	4
Grain	Pszeniczny	1.9 kg (50%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
L.plantarum	Ale	Culture	7 g	---
US05 + Hazy daze (blend)	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui	1500 g	Secondary	10 day(s)