

berliner mango-mandarynka

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **5**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.85 kg (42.5%) | 80 % | 4 |
| Grain | Pszeniczny | 0.85 kg (42.5%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (10%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.1 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|---------|----------|
| Other | bioty (l. rhamnosus) | 3 g | Mash | 2880 min |
| Water Agent | chlerek wapnia | 4 g | Mash | 60 min |

| | | | | |
|--------|------------------|--------|-----------|-----------|
| Fining | whirflock | 1 g | Boil | 5 min |
| Flavor | pulpa mango | 850 g | Secondary | 14 day(s) |
| Flavor | pulpa mandarynki | 1000 g | Secondary | 14 day(s) |