

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) |