

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)