

# Berliner Weisse z marakuja FPD

---

- Gravity **12.4 BLG**
- ABV **5 %**
- 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 Pilzniejszy | 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) |