

Kwaśny złoty deszcz

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **77**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat malt	1.8 kg (50%)	85 %	5
Grain	Pilsen malt	1.8 kg (50%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Mango	1400 g	Secondary	7 day(s)

Notes

- 4 days - 30 deg
L. Plantarum - 10billion CFU - 10 pills
L. Rhamnosus - 5billion CFU - 15 pills

Old citra used for hopping.

Pulp from 8 mangos, frozen and blended before being added.

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