

Truskawka

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **1**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (66.7%)	81 %	5
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	0.5 g	60 min	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Culture	3.5 g	Serowarownia
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek-wapnia	5 g	Boil	60 min
Water Agent	Węglan-wapnia	5 g	Boil	60 min
Other	Cynk tabletki	0.2 g	Boil	60 min
Fining	Mech irlandzki	6 g	Boil	20 min
Flavor	Truskawka	3000 g	Secondary	7 day(s)

Notes

- Woda z Biedry 1:
HCO - 220
SO - 36
Cl - 3
Ca - 41
Mg - 24
Na - 9
K - 2
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