

## 34# Berliner Weisse z truskawkami 8blg

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **6**
- SRM **2.4**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (60%)	81 %	4
Grain	Pszeniczny	1 kg (40%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki mrożone	480 g	Secondary	15 day(s)

### Notes

- Po wyśladzaniu chłodzenie do 35st.C, dodano 5g bakterii L.plantarum na 20 godzin. Po zakwaszaniu normalne warzenie  
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