

## #65 Berliner Truskawkowy

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (52.4%)	81 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
Lida	Ale	Liquid	1000 ml	---

### Notes

- Zakwaszane 42h  
*Jun 15, 2020, 5:43 PM*