

Berliner

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Bakterie Plantanarum	Ale	Culture	--- g	---

Notes

- Warka podzielona na 4 części. 1# 565g Marakuja na zimno, pulpa
2# 450g Papaja na zimno, pulpa
3# 3 Mango na zimno
4# 100g Nelson Sauvín na zimno
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