

Berliner Weisse z marakuja FPD

- Gravity **12.4 BLG**
- ABV ---
- IBU ---
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.9 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1.9 kg (50%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|---------|--------|------------|
| L.plantarum | Ale | Culture | 7 g | --- |
| US05 + Hazy daze (blend) | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Pulpa z marakui | 1500 g | Secondary | 10 day(s) |