

Kwaśna mandarynka

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **7**
- SRM **2.6**
- 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 **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (66.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (33.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 2,5ml kwasu mlekowego 80% na butelke
na cichą po przelaniu dać sok z mandarynki 3l
w miare wysokie nagazowanie dać
wysładzać w wysokiej temperaturze by nie było dms
chłodzenie w wannie, bo chłodnicy nadal brak
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