

# Truskawkowy Berliner Weisse

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **5**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **45 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **63C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (30.3%)	81 %	4
Grain	Pszeniczny	1.9 kg (57.6%)	85 %	4
Grain	Viking Pale Ale malt	0.4 kg (12.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawka	500 g	Boil	15 min
Flavor	Truskawka	500 g	Secondary	4 day(s)