

Aronia Truskawka Pastry Sour

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg (48.9%)	80.5 %	2
Grain	Pszeniczny	1.7 kg (36.2%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.1 kg (2.1%)	75 %	3
Grain	Płatki pszeniczne	0.6 kg (12.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	10 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	10 ml	Fermentum Mobile
WLP677 - Lactobacillus Bacteria	Ale	Liquid	10 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Sok z Aronii	500 g	Secondary	7 day(s)

Other	Mrożone Truskawki	1000 g	Secondary	7 day(s)
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