#77 Funky Raspberry Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(76.9%)*	80 %	5
Grain	Red Active Viking	0.5 kg *(12.8%)*	80 %	30
Grain	Rice, Flaked	0.4 kg *(10.3%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	15 min	7.1 %
Boil	Oktawia	20 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Liquid	35 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	2500 g	Secondary	30 day(s)

Notes

- Pełna pierwsza fermentacja bretami. Cicha z owocami.
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