

#24 Owocowy wiedeń

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.8**
- Style **Fruit Beer**

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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|-----------------|--------|-----|
| Grain | Viking Vienna Malt | 3 kg (54.6%) | 79 % | 7 |
| Grain | Rye, Flaked | 0.4 kg (7.3%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (7.3%) | 80 % | 2 |
| Adjunct | Pulpa mango | 1.35 kg (24.6%) | 21 % | --- |
| Adjunct | Pulpa marakuja | 0.34 kg (6.2%) | 23 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |