

# Ale Owocowe

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (84.4%)	80 %	5
Grain	Carahell	0.2 kg (4.4%)	77 %	26
Sugar	Milk Sugar (Lactose)	0.5 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	15 min	4.5 %
Boil	Fuggles	20 g	60 min	5 %
Aroma (end of boil)	Willamette	10 g	5 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	1500 g	Secondary	14 day(s)
Flavor	Wiśnie	1000 g	Secondary	14 day(s)