

# Arbuzowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (33%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (54.9%)	80 %	6
Grain	Carahell	0.25 kg (5.5%)	77 %	26
Grain	Weyermann - Pale Ale Malt	0.3 kg (6.6%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	15 g	60 min	2.95 %
Boil	Saaz	15 g	30 min	2.95 %
Boil	Saaz	10 g	10 min	2.95 %
Aroma (end of boil)	Loral	14 g	1 min	1.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis
Gęstwa po pszenicznym z poprzedniego warzenia.				

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok arbuzowy	3000 g	Boil	5 min
Sok arbuzowy uzyskany z miąższu arbuza na sokowirówce, ok. 2,5-3 l. <a href="https://fdc.nal.usda.gov/fdc-app.html#/food-details/167765/nutrients">https://fdc.nal.usda.gov/fdc-app.html#/food-details/167765/nutrients</a> 92g wody/6,2g cukru/1,8g inne (pomijalne)				
Flavor	Laktoza	230 g	Boil	20 min