

Blue ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **10.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.2 kg (70.6%) | 79 % | 22 |
| Grain | Briess - Pale Ale Malt | 0.5 kg (29.4%) | 80 % | 7 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 120 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|----------|
| Spice | jagody | 500 g | Secondary | 7 day(s) |