

## Blue ale

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- 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) |