

Czarna porzeczka

- Gravity **11.2 BLG**
- ABV ---
- IBU **19**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.9 kg (88.6%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 3.5 % |
| Boil | Marynka | 20 g | 15 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Sok z czarnej porzeczki | 450 g | Boil | 10 min |
| Flavor | Sok z czarnej porzeczki | 450 g | Secondary | 7 day(s) |