

fruit

- Gravity **14 BLG**
- ABV ---
- IBU **15**
- SRM **14.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **71C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (59.1%)	--- %	---
Grain	Strzegom Pilzneński	0.5 kg (19.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (19.7%)	82 %	6
Grain	castlemelting black	0.04 kg (1.6%)	72 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	mieszanka owoców lesnych	1.5 g	Boil	20 min

Flavor	misznka owców lesnych	0.75 g	Secondary	4 day(s)
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