

Funky GROX

- Gravity **10 BLG**
- ABV ---
- IBU **19**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (26.3%)	81 %	4
Grain	Weyermann - Grodziski	2 kg (52.6%)	80 %	4
Grain	Weyermann - Carapils	0.6 kg (15.8%)	78 %	4
Grain	Orkiszowy	0.2 kg (5.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	55 min	4 %
Boil	Rakau (NZ)	5 g	35 min	9.5 %
Boil	Rakau (NZ)	10 g	25 min	9.5 %
Boil	Hallertau	10 g	5 min	4.5 %
Dry Hop	Rakau (NZ)	10 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM51 Grodzie Dębowe	Wheat	Liquid	30 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Other	laktoza	100 g	Boil	10 min
Fining	żelatyna	5 g	Secondary	1 day(s)
Flavor	mango	500 g	Secondary	5 day(s)