

I'M GREEN GH mniejsza warka

- Gravity **22.2 BLG**
- ABV ---
- IBU **1**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1365 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1524.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1155 liter(s)**
- Total mash volume **1540 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1155 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **754.9 liter(s)** of **76C** water or to achieve **1524.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	275 kg (51.4%)	81 %	4
Grain	Pszeniczny	50 kg (9.3%)	85 %	4
Grain	Płatki owsiane	60 kg (11.2%)	60 %	3
Sugar	Lactose	125 kg (23.4%)	80 %	1
Sugar	Maltodekstryna	25 kg (4.7%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	200 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1000 g	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	300 g	Mash	60 min
Flavor	Guava różowa beczka 210 g	1 g	Secondary	14 day(s)

Flavor	Marakuja paczka 20 kg	2 g	Secondary	14 day(s)
Other	barwnik	50 g	Bottling	---
Other	bakterie paczki 100g	4 g	Mash	48 min