

Kwaśna Aronia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **4.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (78.6%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Sugar | Laktoza | 0.5 kg (7.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 55 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 10 min |