

# LEM | Owocowe Ale (by Homebeer)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **5.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **15 C**, Time **73 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **14.3C**
- Add grains
- Keep mash **73 min** at **15C**
- Keep mash **45 min** at **63C**
- Keep mash **0 min** at **79C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt                | 3.6 kg (80.9%) | 82 %  | 4   |
| Grain | Weyermann - Melanoiden Malt        | 0.4 kg (9%)    | 81 %  | 53  |
| Grain | Strzegom Pszeniczny                | 0.4 kg (9%)    | 81 %  | 6   |
| Sugar | Sok owocowy (uwzględnienie cukrów) | 0.05 kg (1.1%) | 100 % | 0   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Hallertau Gold | 30 g   | 55 min | 6.1 %      |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Fermentis Safbrew K-97 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |        |      |       |
|--------|-------------|--------|------|-------|
| Flavor | Sok owocowy | 1000 g | Boil | 5 min |
|--------|-------------|--------|------|-------|

## Notes

- Dodanie słodów do 15L wody o temp. 66C.  
Zacieranie w temperaturze 63C - 45min  
Podniesienie temperatury do 73C - 15 min.  
Podniesienie temperatury do 78-80C - maschout.  
Filtracja i wysładzanie w 10L o temp. 75C.

Fermentacja burzliwa 5-7 dni w temp. 20-25C.

Fermentacja cicha 14 dni w temp. 16-18C

Rozlew 4g glukozy na 0.5L.

Leżakowanie 6-8 tyg. w temp 12-16C

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