

Liczi z dziczy

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **57**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (37.5%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (50%)	80 %	20
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	15 g	5 min	10 %
Boil	Mosaic	15 g	50 min	10 %
Boil	Simcoe	15 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	70 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Liczi	450 g	Boil	50 min
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