

# Łowocek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **60 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Adjunct	Owies niesłodowany	0.5 kg (9.6%)	75 %	2
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Simpsons - Golden Promise	1.7 kg (32.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Aroma (end of boil)	Lunga	20 g	20 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Brzoskwinia	1000 g	Secondary	5 day(s)

Flavor	Marakuja	1000 g	Secondary	5 day(s)
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