

Morelowo-brzoskwiowe kwaśne ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.63 kg (53.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.71 kg (23.4%)	81 %	6
Grain	Oats, Flaked	0.27 kg (8.9%)	80 %	2
Grain	Wheat, Flaked	0.27 kg (8.9%)	77 %	4
Grain	Weyermann - Acidulated Malt	0.15 kg (5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa brzoskwinia	1000 g	Secondary	20 day(s)
Flavor	Pulpa morela	1500 g	Secondary	20 day(s)

Notes

- Kwas mlekowy 2ml/butelka
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