

Ooowocowe eksperymenty 20l.

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	2 kg (36.4%)	--- %	4
Grain	Viking Wheat Malt	3 kg (54.5%)	83 %	5
Grain	Płatki owsiane błskawiczne	0.5 kg (9.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL 2018	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	111 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloe T	1.25 g	Boil	5 min