

Owoc

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|--------------|-------|-----|
| Grain | Pale Ale Low Colour MARIS OTTER | 4 kg (66.7%) | 80 % | 5 |
| Grain | Słód Pilznieński | 1 kg (16.7%) | 80 % | 4 |
| Adjunct | Płatki pszeniczne | 1 kg (16.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Pacific Gem | 15 g | 60 min | 15.3 % |
| Boil | Callista | 30 g | 10 min | 4 % |
| Dry Hop | Callista | 20 g | 7 day(s) | 4 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |
| Dry Hop | Mandarina Bavaria | 30 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| Wyeast 1099 Whitbread Ale | Ale | Liquid | 125 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Other | Pulpa Marakuja | 1000 g | Secondary | 7 day(s) |
| Other | Pulpa Limonka | 1000 g | Secondary | 7 day(s) |