

Owocowe ALE nr2 (RADLERKI)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Carahell | 0.5 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 12.9 % |
| Aroma (end of boil) | Sybilla | 20 g | 0 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Sok ananasowy | 2800 g | Secondary | 7 day(s) |
| Flavor | Sok mandarynka | 2800 g | Secondary | 7 day(s) |
| Flavor | Sok czerwona pomarańcza | 2800 g | Secondary | 7 day(s) |

Notes

- Warka dzielona na 3. Na cichą dodane soki.
Wyszło po 11L na warkę. Dosładzane ksylitolem/stewią. Ksylitol 10%, stewia 4g/L
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