

## Session graf z owocami

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **26.1**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.7 kg (65.4%)	80 %	8
Grain	Strzegom Karmel 300	0.9 kg (34.6%)	70 %	299

### Yeasts

Name	Type	Form	Amount	Laboratory
CY 17	Wine	Dry	11 g	MJ

### Notes

- 5l brzezki o gęstości 10,5 BLG + 6l soku jabłkowego 14 BLG + 1l soku z wiśni 15 BLG

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BLG końcowe 1.5

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