

## #Sowa 13 - Pół na pół

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **12.6**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.5 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Boil	Sorachi Ace	30 g	30 min	10 %
Boil	Mount Hood	30 g	30 min	5.5 %
Aroma (end of boil)	Mount Hood	30 g	0 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	Puree z marakui	1000 g	Secondary	19 day(s)

### Notes

- Brzeczka 14 BLG.  
Podstawa została podzielona:
    - 10 litrów na 19 dni dodane 30 g Mount Hood, 30 g Mosaic, 50 g Sorach Ace - odfermentowanie do 3 BLG
    - 10 litrów na 19 dni dodane 1 kg puree z marakui - odfermentowanie do 4,5 BLG
- Dec 5, 2020, 10:30 PM