

# Włos się jeży!

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **10.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **198 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **237.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **129 liter(s)**
- Total mash volume **172 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **129 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **151.6 liter(s)** of **76C** water or to achieve **237.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	25 kg (58.1%)	80 %	5
Grain	Strzegom Monachijski typ II	5 kg (11.6%)	79 %	22
Grain	Strzegom pszeniczny	8 kg (18.6%)	81 %	6
Grain	Weyermann - Carapils	3 kg (7%)	78 %	4
Grain	Caraaroma	2 kg (4.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Boil	lunga	50 g	30 min	11 %
Boil	Willamette	50 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	zuk

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jeżyny	20000 g	Secondary	7 day(s)