

Włos się jeży!

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **5.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **189 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **217.8 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 **131.8 liter(s)** of **76C** water or to achieve **217.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 21 kg (48.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 10.5 kg (24.4%) | 79 % | 22 |
| Grain | Strzegom pszeniczny | 8 kg (18.6%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 3.5 kg (8.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Marynka | 50 g | 30 min | 10 % |
| Boil | Zula | 50 g | 10 min | 8.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|---------|---------|--------|
| Flavor | Laktoza | 60000 g | Boil | 10 min |