

# Ale Gruszka!

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 2 kg (35.7%)   | 80 %  | 5   |
| Grain | Viking Malt<br>Wędzony Gruszą | 2.5 kg (44.6%) | 82 %  | 10  |
| Grain | Strzegom Pilzneński           | 0.9 kg (16.1%) | 80 %  | 4   |
| Grain | Słód owsiany<br>Fawcett       | 0.2 kg (3.6%)  | 61 %  | 5   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Sorachi Ace | 30 g   | 7 min  | 10 %       |
| Aroma (end of boil) | Galaxy      | 14 g   | 7 min  | 15 %       |
| Boil                | Orbit       | 24 g   | 30 min | 9.8 %      |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -<br>Belgian Wit M21 | Ale  | Dry  | 10 g   | Mangrove Jack's |