burak ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **14.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(79.4%)*	80 %	4
Grain	Słód Caramel Aromatic Viking	0.3 kg *(7.9%)*	75 %	170
Grain	Jęczmień palony	0.08 kg *(2.1%)*	55 %	985
Sugar	Cukier	0.4 kg *(10.6%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	9.4 %
Aroma (end of boil)	Sybilla	10 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	burak	1000 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.