

## owocowe kwaśne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pszeniczny          | 2 kg (40%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 %  | 4   |
| Grain | Płatki jęczmienne   | 1 kg (20%) | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

### Yeasts

| Name                                  | Type | Form   | Amount | Laboratory  |
|---------------------------------------|------|--------|--------|-------------|
| Brettanomyces bruxellensis Trois Vrai | Ale  | Liquid | 100 ml | Wyeast Labs |
| Sanprobi                              | Ale  | Dry    | 10 g   | bakterie    |

### Extras

| Type   | Name  | Amount | Use for   | Time      |
|--------|-------|--------|-----------|-----------|
| Flavor | owoce | 3000 g | Secondary | 15 day(s) |