Owocowe ALE nr2 (RADLERKI)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **4.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(90.9%)*	81 %	4
Grain	Carahell	0.5 kg *(9.1%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	30 min	12.9 %
Aroma (end of boil)	Sybilla	20 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok ananasowy	2800 g	Secondary	7 day(s)
Flavor	Sok mandarynka	2800 g	Secondary	7 day(s)
Flavor	Sok czerwona pomarańcza	2800 g	Secondary	7 day(s)

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Notes

- Warka dzielona na 3. Na cichą dodane soki.
  Wyszło po 11L na warkę. Dosladzane ksylitolem/stewią. Ksylitol 10%, stewia 4g/L
  May 11, 2018, 11:34 PM

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