Creek

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **7**
- SRM **3.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(44.4%)*	81 %	4
Grain	Pszeniczny	2 kg *(44.4%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(11.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Wirlfloc	2.5 g	Boil	10 min
Flavor	Wiśnie	3500 g	Primary	7 day(s)
Other	LACTOBACILLUS PLANTARUM	5 g	Boil	0 min

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