Arbuzowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny	2 kg *(47.6%)*	82 %	2.5
Grain	jęczmienny Strzegom*	2.2 kg *(52.4%)*	80 %	3.9
200 gram usypać ze starej resztki, taka ilość zaraz piwa nie zepsuje				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	5 g	15 min	8.7 %
Boil	Huell Melon	5 g	15 min	7.5 %
Aroma (end of boil)	Barbe Rouge	5 g	10 min	8.7 %
Aroma (end of boil)	Huell Melon	5 g	10 min	7.5 %
Aroma (end of boil)	Barbe Rouge	10 g	5 min	8.7 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Aroma (end of boil)	Barbe Rouge	10 g	0 min	8.5 %
Aroma (end of boil)	Huell Melon	10 g	0 min	7.5 %
Dry Hop	Barbe Rouge	20 g	14 day(s)	8.7 %
Dry Hop	Huell Melon	20 g	14 day(s)	7.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	alfa-amylaza 09/18 (na 5,2kg zasypu)	4 g	Mash	0 min
Flavor	kwas mlekowy*	30 g	Bottling	---
dodawać pipetą 2ml/L, <40ml powinno wystarczyć na cały batch				
Flavor	CAŁY ARBUZ (ale bez skóry)!	2000 g	Secondary	0 day(s)
https://fdc.nal.usda.gov/fdc-app.html#/food-details/167765/nutrients 92g wody/6,2g cukru/1,8g inne (pomijalne)				