

OWOCOWE ALE 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **14**
- SRM **5.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4.5 kg (69.2%)	81 %	6
Grain	Weyermann - Pszeniczny	1 kg (15.4%)	80 %	5
Grain	Weyermann - Monachijski I	1 kg (15.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang (DE)	30 g	60 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	pożywka Wyeast	2.4 g	Boil	10 min
Flavor	pulpa z marakuji	2000 g	Secondary	7 day(s)

Water Agent	witamina C	4 g	Bottling	---
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Notes

- Woda RO modyfikowana do wartości w PPM

Ca-50

Mg-5

Na-30

Cl-90

S04-50

HCO3-35

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