

Mirabela

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **6.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	2 kg (36.4%)	79 %	7
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Adjunct	Cukier z owoców	1.5 kg (27.3%)	22 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	40 g	10 min	5.1 %
Boil	Zula	50 g	5 min	8.3 %

Yeasts

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