AGRESTOWE ALE 2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(51%)*	80 %	5
Grain	Pilzneński	0.8 kg *(16.3%)*	81 %	4
Grain	Pszeniczny	0.8 kg *(16.3%)*	85 %	4
Grain	Strzegom Wiedeński	0.8 kg *(16.3%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Experymental 13459	70 g	15 min	6.2 %