

# Blueberry Cheesecake Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pale ale IREKS   | 1 kg (41.7%)   | 80 %  | 6   |
| Grain | Pszeniczny IREKS | 1 kg (41.7%)   | 80 %  | 5   |
| Grain | Płatki owsiane   | 0.4 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equanot | 6 g    | 60 min | 12.1 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Sok z borówki | 500 g  | Secondary | 14 day(s) |
| Other  | laktoza       | 500 g  | Boil      | 10 min    |