

#111 Rozkosz krasnala

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (41.9%)	82 %	4
Grain	Viking Wheat Malt	1.4 kg (24.4%)	83 %	5
Grain	Oats, Malted	0.7 kg (12.2%)	80 %	2
Grain	Viking Vienna Malt	0.5 kg (8.7%)	79 %	7
Grain	Weyermann - Carapils	0.25 kg (4.4%)	78 %	4
Sugar	Cukier z owoców	0.48 kg (8.4%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook US 2020	22 g	60 min	12.3 %
Aroma (end of boil)	Cascade US 2020	50 g	1 min	5.8 %
Aroma (end of boil)	Citra US 2019	30 g	1 min	13.1 %
Aroma (end of boil)	Mosaic US 2020	30 g	1 min	12.8 %
Dry Hop	Cascade US 2020	50 g	5 day(s)	5.8 %
Dry Hop	Citra US 2019	100 g	5 day(s)	13.1 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryna (skórka + sok) - 2 szt.	170 g	Boil	0 min
Flavor	Czerwony grapefruit (skórka + sok) - 2 szt.	640 g	Boil	0 min
Flavor	Limonka (skórka + sok) - 1 szt.	100 g	Boil	0 min
Flavor	Pomarańcza (skórka + sok) - 2 szt.	640 g	Boil	0 min
Flavor	Cytryna (skórka + sok) - 2 szt.	170 g	Bottling	---
Flavor	Czerwony grapefruit (skórka + sok) - 2 szt.	640 g	Bottling	---
Flavor	Limonka (skórka + sok) - 2 szt.	200 g	Bottling	---
Flavor	Trawa cytrynowa	150 g	Bottling	---