

## #125 Wierny odźwierny

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **3.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	30 g	60 min	8 %
Aroma (end of boil)	Pilgrim UK	50 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Czarny bez	50 g	Secondary	3 day(s)
Flavor	Hibiskus	50 g	Secondary	3 day(s)
Flavor	Pączki sosny	50 g	Secondary	3 day(s)