

# Agrestowy Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.2 kg (40%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.4 kg (13.3%)	80 %	5
Grain	Pilzneński	0.5 kg (16.7%)	81 %	4
Grain	Weyermann - Wiedeński	0.5 kg (16.7%)	80 %	9
Grain	Płatki owsiane	0.4 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	10 min	9.7 %
Aroma (end of boil)	Enigma (AUS)	10 g	10 min	16.9 %
Whirlpool	Amarillo	10 g	20 min	9.7 %
Whirlpool	Enigma (AUS)	5 g	20 min	16.9 %
Dry Hop	Amarillo	10 g	3 day(s)	9.7 %
Dry Hop	Enigma (AUS)	15 g	3 day(s)	16.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Agrest	2000 g	Secondary	10 day(s)
Water Agent	Gips Piwowarski	3 g	Mash	80 min
Fining	Whirlfloc T	14 g	Boil	12 min