

## Blue ale

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **10.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.2 kg (70.6%)	79 %	22
Grain	Briess - Pale Ale Malt	0.5 kg (29.4%)	80 %	7

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	jagody	500 g	Secondary	7 day(s)