

# Ciapaty Mirek

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- Gravity **12.4 BLG**
- ABV ---
- IBU **55**
- SRM **29.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **5 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (76.9%)	--- %	6
Grain	Strzegom pszeniczny	0.8 kg (8.8%)	--- %	6
Grain	Strzegom Czekoladowy 400	0.5 kg (5.5%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.3%)	--- %	1200
Grain	Karmelowy Czerwony	0.5 kg (5.5%)	--- %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	3.5 %
Boil	Lomik	50 g	40 min	4.6 %
Boil	Lomik	50 g	20 min	4.6 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
G6	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mirabelki	20000 g	Boil	5 min