

Dymiona Porzeczka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **68**
- SRM **5.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (84.2%) | 80 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (10.5%) | 80 % | 3 |
| Grain | Pszeniczny Crystal I | 0.25 kg (5.3%) | 75 % | 125 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Southern Dawn | 35 g | 30 min | 13.5 % |
| Boil | Pioneer | 35 g | 50 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | Czarna Porzeczka | 1500 g | Secondary | 10 day(s) |