

# Festiwalowe Pico de Gallo

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	20 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok Pomarańcza	2000 g	Secondary	3 day(s)
Flavor	Tomatillo pulpa	2000 g	Secondary	5 day(s)
Spice	Kolendra świeża	100 g	Secondary	3 day(s)