

Fruit ale nr.12

- Gravity **13.8 BLG**
- ABV ---
- IBU **26**
- SRM **10.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (68.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.6%) | 79 % | 16 |
| Grain | Słód Crystal Castlemalting | 0.5 kg (9.8%) | 78 % | 150 |
| Grain | Bestmalz Carmel Pils | 0.1 kg (2%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Styrian Golding | 20 g | 30 min | 3.6 % |
| Boil | Styrian Golding | 20 g | 15 min | 3.6 % |
| Whirlpool | Styrian Golding | 10 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|------|
| Flavor | owoce z puszki | 1 g | Secondary | --- |

Notes

- po burzliwej fermentacji brzeczkę podzieliłem na 3 fermentatory:
1 fermentator - 10 l brzeczeki

dwie puszki brzoskwiń (połówki) po ok 10 dniach cichej 90 ml syropu z brzoskwiń + 80 x słodzik i do butelek.
Trochę za dużo słodzika (proponuje 40)
2 fermentator - 10 l brzeczeki

wisnie z kompotu (dwa słoiki) po ok 10 dniach cichej 90 ml kompotu z wiśni + 157 g ksylitolu i do butelek.
(ksylitol fajnie smakuje w piwie)
3 fermentator z resztek po burzliwej (zostawiłem 3 l brzeczeki wraz z drożdżami)

dolałem 5 l. wody źródlanej + 2 syropy malinowe po 0,75 l. i dwa tygodnie fermentacji. oddzielić drożdże i dodać 70 ml syropu z malin + 140 g ksylitolu. Piwo wyszło trochę mocne ale smaczne.
Jan 31, 2017, 8:15 PM