

Jagodowe Party

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **13.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (75.5%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (5.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	15 min	13 %
Dry Hop	Pacifica (NZ)	60 g	4 day(s)	4.8 %
Boil	Pacifica (NZ)	30 g	10 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	jagoda	2100 g	Secondary	10 day(s)
Flavor	Wiśnie bez pestek	900 g	Secondary	6 day(s)