

LEM | Owocowe Ale (by Homebeer)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **5.3**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **15 C**, Time **73 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **14.3C**
- Add grains
- Keep mash **73 min** at **15C**
- Keep mash **45 min** at **63C**
- Keep mash **0 min** at **79C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.6 kg (80.9%)	82 %	4
Grain	Weyermann - Melanoiden Malt	0.4 kg (9%)	81 %	53
Grain	Strzegom Pszeniczny	0.4 kg (9%)	81 %	6
Sugar	Sok owocowy (uwzględnienie cukrów)	0.05 kg (1.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Gold	30 g	55 min	6.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Sok owocowy	1000 g	Boil	5 min
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Notes

- Dodanie słodów do 15L wody o temp. 66C.
Zacieranie w temperaturze 63C - 45min
Podniesienie temperatury do 73C - 15 min.
Podniesienie temperatury do 78-80C - maschout.
Filtracja i wysładzanie w 10L o temp. 75C.

Fermentacja burzliwa 5-7 dni w temp. 20-25C.

Fermentacja cicha 14 dni w temp. 16-18C

Rozlew 4g glukozy na 0.5L.

Leżakowanie 6-8 tyg. w temp 12-16C

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