

Morelowo-brzoskwiowe kwaśne ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.63 kg (53.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.71 kg (23.4%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.27 kg (8.9%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.27 kg (8.9%) | 77 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 15 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 20 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|-----------|
| Flavor | Pulpa brzoskwinia | 1000 g | Secondary | 20 day(s) |
| Flavor | Pulpa morela | 1500 g | Secondary | 20 day(s) |

Notes

- Kwas mlekowy 2ml/butelka
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