

# Natalee

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (66.7%)   | 85 %   | 7   |
| Grain | Rye, Flaked               | 0.5 kg (11.1%) | 78.3 % | 4   |
| Grain | Płatki owsiane            | 0.6 kg (13.3%) | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)      | 0.4 kg (8.9%)  | 76.1 % | 0   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Enigma (AUS) | 10 g   | 20 min | 17.2 %     |
| Boil                | Citra        | 10 g   | 20 min | 12 %       |
| Aroma (end of boil) | Citra        | 20 g   | 1 min  | 12 %       |
| Whirlpool           | Mosaic       | 20 g   | 10 min | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type  | Name              | Amount | Use for | Time |
|-------|-------------------|--------|---------|------|
| Other | Mango             | 500 g  | Primary | ---  |
| Other | Truskawki mrożone | 1000 g | Primary | ---  |

## Notes

- + 4ml kwasu mlekowego;  
+ 5mg sól gorzka;  
+ 4g chlorek wapnia.  
+ zest z 1 cytryny, macerowany w spirytusie  
*Mar 24, 2018, 9:15 AM*