

# Owocowe

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **8.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61%)	80 %	5
Grain	Monachijski	2.2 kg (26.8%)	80 %	16
Grain	Strzegom Karmel 150	1 kg (12.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	70 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis