

Owocowe

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **6**
- SRM **11.2**

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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	1 kg (10.5%)	75 %	59
Grain	Strzegom Pale Ale	5 kg (52.6%)	79 %	6
Grain	Carawheat (GR)	0.5 kg (5.3%)	68 %	79
Adjunct	maliny mrożone	2 kg (21.1%)	--- %	---
Adjunct	jagody mrożone	0.5 kg (5.3%)	--- %	---
Adjunct	żurawina suszona	0.5 kg (5.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis S-33	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min