

## OWOCOWE ALE 2

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **14**
- SRM **5.9**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale      | 4.5 kg (69.2%) | 81 %  | 6   |
| Grain | Weyermann - Pszeniczny    | 1 kg (15.4%)   | 80 %  | 5   |
| Grain | Weyermann - Monachijski I | 1 kg (15.4%)   | 80 %  | 16  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Tettnang (DE) | 30 g   | 60 min | 4.9 %      |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11.5 g | Lallemand  |

### Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Other  | pożywka Wyeast   | 2.4 g  | Boil      | 10 min   |
| Flavor | pulpa z marakuji | 2000 g | Secondary | 7 day(s) |

|             |            |     |          |     |
|-------------|------------|-----|----------|-----|
| Water Agent | witamina C | 4 g | Bottling | --- |
|-------------|------------|-----|----------|-----|

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-5  
Na-30  
Cl-90  
S04-50  
HCO3-35  
*Jun 10, 2022, 9:10 PM*