

OWOCOWE ALE 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

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

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.98 kg (42.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2.74 kg (39%) | 81 % | 5 |
| Grain | Weyermann - Monachijski I | 0.71 kg (10.2%) | 80 % | 16 |
| Grain | Simpsons - Owsiany | 0.6 kg (8.5%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|---------|--------|------------|
| Boil | Tettnang (DE) | 35.71 g | 60 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 13.69 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|-----------|-----------|----------|
| Flavor | pulpa z marakuji | 1190.48 g | Secondary | 7 day(s) |
| Water Agent | witamina C | 4.76 g | Bottling | --- |