

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	---