owocowe dwa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(50%)*	80 %	7
Grain	Barley, Flaked	2 kg *(25%)*	70 %	4
Grain	Oats, Flaked	1 kg *(12.5%)*	80 %	2
Grain	Caramel/Crystal Malt - 10L	0.5 kg *(6.3%)*	75 %	20
Sugar	Candi Sugar, Clear	0.5 kg *(6.3%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CItra	0 g	15 min	13.7 %
Boil	Galaxy	0 g	15 min	14.5 %
Whirlpool	CItra	50 g	15 min	13.7 %
Whirlpool	Galaxy	50 g	15 min	14.5 %
Dry Hop	CItra	50 g	5 day(s)	13.7 %
Dry Hop	Galaxy	50 g	5 day(s)	14.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	morela	1000 g	Secondary	5 day(s)

Notes

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- do morelowego kwas mlekowy 5-6ml na litr
  Jul 2, 2018, 9:34 PM

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