

# Pastry

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **13**
- SRM **7.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.5 kg (36.2%)	80.5 %	4
Grain	Płatki pszeniczne	2.5 kg (16.4%)	77 %	2
Grain	Płatki owsiane	2.5 kg (16.4%)	80 %	1
Sugar	Milk Sugar (Lactose)	0.7 kg (4.6%)	76.1 %	0
Adjunct	sok owocowy	4 kg (26.3%)	10.1 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Boil	Huell Melon	20 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	sok owocowy	4000 g	Secondary	4 day(s)
Water Agent	kwask mlekowy	50 g	Boil	15 min