

Ryjowykrecacz (Kwas)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **7**
- SRM **4.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (88.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Zakwaszajacy	0.13 kg (2.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.1 %