

# Troxlove 3.0

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **25**
- SRM **6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (55.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (22.2%)	80 %	6
Sugar	Candi Sugar, Clear	1 kg (11.1%)	78.3 %	2
Grain	Oats, Flaked	1 kg (11.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ella (AUS)	80 g	20 min	14.6 %
Dry Hop	Michigan Copper	60 g	3 day(s)	11 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Mrożone wiśnie	3000 g	Primary	14 day(s)
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