

## #127 Tyle było dni...

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **4.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **14.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.5 C**, Time **2 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **75.5C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice Extra 2-5 EBC Crisp	2.5 kg (49.3%)	82 %	3.5
Grain	Viking Malt Pszeniczny	1 kg (19.7%)	81 %	5
Grain	Słód owsiany Viking Malt	0.5 kg (9.9%)	61 %	5
Grain	Dextrin Malt 10-16 EBC Viking Malt	0.5 kg (9.9%)	79 %	13
Sugar	Laktoza	0.5 kg (9.9%)	76.1 %	0
Sugar	Cukier z pulpy	0.076 kg (1.5%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hüll Melon DE 2020	20 g	60 min	7 %
Aroma (end of boil)	Hüll Melon DE 2020	30 g	10 min	7 %
Dry Hop	Hüll Melon DE 2020	50 g	3 day(s)	7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand Philly Sour	Ale	Dry	11 g	Lallemand

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Pulpa grapefruit	1000 g	Primary	14 day(s)