

# AGRESTOWE ALE 2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **3.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (51%)   | 80 %  | 5   |
| Grain | Pilznieński          | 0.8 kg (16.3%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.8 kg (16.3%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.8 kg (16.3%) | 79 %  | 10  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Experymental 13459 | 70 g   | 15 min | 6.2 %      |