

# AGRESTOWE ALE 2024

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **3.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (54.2%)	80 %	5
Grain	Weyermann Pilzneński	0.3 kg (12.5%)	81 %	4
Grain	Pszeniczny	0.4 kg (16.7%)	85 %	4
Grain	Weyermann Wiedeński	0.4 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	10 %