

Agrestowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Maris Otter Pale Ale	3 kg (60.1%)	80 %	6
Grain	Weyermann - Acidulated Malt	1.5 kg (30%)	80 %	6
Grain	Biscuit Malt	0.278 kg (5.6%)	79 %	45
Grain	Thomas Fawcett Halcyon	0.217 kg (4.3%)	80.5 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.1 %
Boil	Oktawia	10 g	45 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	1 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Gooseberry	1000 g	Boil	45 min

Fining	Irish moss	5 g	Boil	5 min
Flavor	Gooseberry	2000 g	Secondary	7 day(s)