

Ale Gruszka!

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Viking Malt Wędzony Gruszą	2.5 kg (44.6%)	82 %	10
Grain	Strzegom Pilzneński	0.9 kg (16.1%)	80 %	4
Grain	Słód owsiany Fawcett	0.2 kg (3.6%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	30 g	7 min	10 %
Aroma (end of boil)	Galaxy	14 g	7 min	15 %
Boil	Orbit	24 g	30 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Ale	Dry	10 g	Mangrove Jack's