

# BæreAle

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.6**
- Style **Fruit Beer**

## 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 **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	10 g	60 min	4 %
Boil	Tettnang	30 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	28 g	---

## Notes

- po gotowaniu wyszło 26l 14Blg  
dodano ok 3l wody do 12 blg  
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