

## Baza pod piwo owocowe

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **74C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (65.2%)	79 %	6
Grain	Jęczmień niesłodowany	0.5 kg (21.7%)	75 %	2
Sugar	Cukier	0.3 kg (13%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Celeia	15 g	60 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
bayanus G-995	Wine	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	czarna porzeczka	370 g	Secondary	7 day(s)
Fining	Mech Irlandzki	4 g	Boil	15 min