

# Blueberry Cheesecake Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	1 kg (41.7%)	80 %	6
Grain	Pszeniczny IREKS	1 kg (41.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	6 g	60 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z borówki	500 g	Secondary	14 day(s)
Other	laktoza	500 g	Boil	10 min