

Festiwalowe Pico de Gallo

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%) | 80 % | 5 |
| Grain | Rice, Flaked | 0.5 kg (11.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 20 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Sok Pomarańcza | 2000 g | Secondary | 3 day(s) |
| Flavor | Tomatillo pulpa | 2000 g | Secondary | 5 day(s) |
| Spice | Kolendra świeża | 100 g | Secondary | 3 day(s) |