

## Garet BALE ver2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **4.4**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 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	4 kg (65.6%)	80 %	5
Grain	Płatki pszeniczne	0.8 kg (13.1%)	85 %	3
Grain	Płatki owsiane	0.8 kg (13.1%)	85 %	3
Sugar	laktoza	0.5 kg (8.2%)	1 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	7.1 %
Boil	Citra	20 g	10 min	11.7 %
Aroma (end of boil)	Ekuanot	20 g	1 min	14 %
Dry Hop	Azacca	50 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa brzoskwiniowa	1000 g	Secondary	7 day(s)