

## lekkie owocowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **7.2**

### Batch size

- Expected quantity of finished beer **3.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.9 liter(s)**
- Total mash volume **3.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **2.9 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **4.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.05 kg (5.3%)	75 %	150
Grain	Strzegom Pilzneński	0.6 kg (63.2%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.2 kg (21.1%)	80 %	6
Grain	Viking Pale Ale malt	0.1 kg (10.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	5 g	20 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	3 g	Safale