

## Liczi z dziczy II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **91**
- SRM **6.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.6 kg (40%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (50%)	80 %	20
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	5 min	10 %
Boil	Simcoe	15 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Citra	15 g	60 min	12 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Whirlpool	Citra	15 g	10 min	12 %
Dry Hop	Citra	30 g	8 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Liczi	450 g	Boil	50 min
Dodano sok oraz owoce				