

Life's a peach

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Pszeniczny	3 kg (37.5%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (6.3%)	75 %	3
Grain	Żytni	0.5 kg (6.3%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %
Whirlpool	Nelson Sauvín	25 g	5 min	11 %
Boil	Nelson Sauvín	25 g	25 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
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Other	Brzoskwinie	1500 g	Secondary	7 day(s)
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