

Natalee

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (66.7%)	85 %	7
Grain	Rye, Flaked	0.5 kg (11.1%)	78.3 %	4
Grain	Płatki owsiane	0.6 kg (13.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (8.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	20 min	17.2 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Whirlpool	Mosaic	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Mango	500 g	Primary	---
Other	Truskawki mrożone	1000 g	Primary	---

Notes

- + 4ml kwasu mlekowego;
+ 5mg sól gorzka;
+ 4g chlorek wapnia.
+ zest z 1 cytryny, macerowany w spirytusie
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