

## Owocowe #2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **472.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	75 kg (63.8%)	81 %	4
Grain	Płatki owsiane	15 kg (12.8%)	60 %	3
Grain	Płatki pszeniczne	15 kg (12.8%)	60 %	3
Sugar	Corn Sugar (Dextrose)	12.5 kg (10.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	180 g	60 min	14 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	63000 g	Primary	123 day(s)
Flavor	malina	40000 g	Primary	123 day(s)