

## Owocowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.3 kg (73.5%)	81 %	4
Adjunct	Wiśnie	2 kg (17.7%)	8 %	---
Adjunct	Porzeczka	1 kg (8.8%)	8 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	25 g	60 min	6.3 %