

Owocowe ALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **60 min** at **64C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	15 min	12 %
Boil	Citra	30 g	5 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	suszona skórka słodkiej pomarańczy	30 g	Boil	10 min
Spice	suszona skórka cytryny	20 g	Boil	10 min