

Owocowe "Jabol"

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **5.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (81.8%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.4 kg (9.1%)	81 %	53
Grain	Strzegom Pszeniczny	0.4 kg (9.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Gold	30 g	55 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok jabłkowy	1500 g	Boil	5 min