

owocowe kwaśne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Płatki jęczmienne	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces bruxellensis Trois Vrai	Ale	Liquid	100 ml	Wyeast Labs
Sanprobi	Ale	Dry	10 g	bakterie

Extras

Type	Name	Amount	Use for	Time
Flavor	owoce	3000 g	Secondary	15 day(s)