

## owocowe PIWO

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **6**
- SRM **4.7**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.4%)	75 %	30
Sugar	Milk Sugar (Lactose)	1.4 kg (22.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	15 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	pigwa	600 g	Secondary	---
Flavor	brzoskwinia	1200 g	Secondary	---