

## Owocowe

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- Gravity **11.8 BLG**
- ABV ---
- IBU ---
- SRM **5.6**
- Style **Fruit 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 **20 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	80 %	16
Grain	Briess - Carapils Malt	0.5 kg (11.1%)	74 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale