

Pijmy kwacha

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **0 %**
- Size with trub loss **31 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	5.5 kg (55%)	80.5 %	6
Grain	Bestmalz - Pszeniczny	3.5 kg (35%)	82 %	6
Grain	Acid Malt	1 kg (10%)	58.7 %	6

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	23 g	---