

śliwkowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **3**
- Style **Fruit 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (39.5%) | 80 % | 4 |
| Grain | Pilzneński | 1.5 kg (39.5%) | 81 % | 3.5 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (7.9%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Zula | 12 g | 60 min | 9.9 % |
| Boil | lunga | 8 g | 60 min | 10.9 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | śliwki | 3800 g | Secondary | 14 day(s) |