

# Split

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (52.4%)	79 %	6
Grain	Strzegom Wiedeński	3.5 kg (36.6%)	79 %	10
Grain	Płatki owsiane	0.25 kg (2.6%)	85 %	3
Grain	Cara-Pils/Dextrine	0.3 kg (3.1%)	72 %	4
Grain	Strzegom Karmel 30	0.5 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	25 g	50 min	15.7 %
Boil	Azacca	10 g	30 min	14 %
Boil	African queen - RPA	50 g	0 min	13.5 %
Boil	Azacca	40 g	5 min	14 %
Boil	Zythos	25 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Universal ale	Ale	Slant	300 ml	Bulldog