

# Tupot ježa

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Strzegom	1.5 kg (54.5%)	80 %	4
Grain	Colorado Honig	0.5 kg (18.2%)	79 %	6
Grain	Karmelowy Czerwony Strzegom	0.5 kg (18.2%)	75 %	60
Grain	Żytni Strzegom	0.25 kg (9.1%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	29 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	250 g	Primary	---
Flavor	Sok z aronii	1000 g	Primary	---