

# Urodzinowe Brzoskwinia&Pomarańczko Fruit Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **6**
- SRM **3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (55.8%)	81 %	4
Grain	Płatki owsiane	1 kg (23.3%)	60 %	3
Grain	Pszeniczny	0.9 kg (20.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	19 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1 ml	White Labs