Kwaśna Aronia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **4.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg *(78.6%)*	80 %	7
Grain	Pszeniczny	0.5 kg *(7.1%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(7.1%)*	60 %	3
Sugar	Laktoza	0.5 kg *(7.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	55 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.