

## What Gose Around

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **3**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.2 kg (50%)   | 80 %  | 7   |
| Grain | Pszeniczny             | 1.6 kg (36.4%) | 85 %  | 4   |
| Grain | Płatki owsiane         | 0.6 kg (13.6%) | 85 %  | 3   |

### Hops

| Use for             | Name  | Amount | Time  | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 10 g   | 5 min | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Safbrew    |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Spice  | kolendra       | 25 g   | Boil      | 5 min     |
| Spice  | sól himalajska | 18 g   | Boil      | 5 min     |
| Flavor | Marakuja       | 1000 g | Secondary | 10 day(s) |
| Flavor | Mango          | 1000 g | Secondary | 10 day(s) |