

## #170 Wyladzałbym Cię trzynastoma litrami wody

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **8**
- SRM **4**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (65.6%)   | 80 %   | 5   |
| Grain | Płatki owsiane       | 0.8 kg (13.1%) | 60 %   | 3   |
| Grain | Płatki pszeniczne    | 0.8 kg (13.1%) | 60 %   | 3   |
| Sugar | Laktoza              | 0.5 kg (8.2%)  | 76.1 % | 1   |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic US 2021  | 10 g   | 10 min   | 12.8 %     |
| Aroma (end of boil) | Ekuanot US 2020 | 60 g   | 1 min    | 14.9 %     |
| Dry Hop             | Mosaic US 2021  | 50 g   | 7 day(s) | 12.8 %     |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Lallemand Verdant IPA | Ale  | Slant | 40 ml  | Lallemand  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |        |         |           |
|--------|-------------|--------|---------|-----------|
| Flavor | Pulpa mango | 1850 g | Primary | 13 day(s) |
|--------|-------------|--------|---------|-----------|