

# Agrestowy Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 1.2 kg (40%)   | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (13.3%) | 80 %  | 5   |
| Grain | Pilzneński                 | 0.5 kg (16.7%) | 81 %  | 4   |
| Grain | Weyermann - Wiedeński      | 0.5 kg (16.7%) | 80 %  | 9   |
| Grain | Płatki owsiane             | 0.4 kg (13.3%) | 85 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Aroma (end of boil) | Amarillo     | 10 g   | 10 min   | 9.7 %      |
| Aroma (end of boil) | Enigma (AUS) | 10 g   | 10 min   | 16.9 %     |
| Whirlpool           | Amarillo     | 10 g   | 20 min   | 9.7 %      |
| Whirlpool           | Enigma (AUS) | 5 g    | 20 min   | 16.9 %     |
| Dry Hop             | Amarillo     | 10 g   | 3 day(s) | 9.7 %      |
| Dry Hop             | Enigma (AUS) | 15 g   | 3 day(s) | 16.9 %     |

## Yeasts

| <b>Name</b>     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale         | Slant       | 200 ml        | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Flavor      | Agrest          | 2000 g        | Secondary      | 10 day(s)   |
| Water Agent | Gips Piwowarski | 3 g           | Mash           | 80 min      |
| Fining      | Whirlfloc T     | 14 g          | Boil           | 12 min      |