

Ale Gruszka!

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.6**

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 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (35.7%) | 80 % | 5 |
| Grain | Viking Malt Wędzony Gruszą | 2.5 kg (44.6%) | 82 % | 10 |
| Grain | Strzegom Pilzneński | 0.9 kg (16.1%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (3.6%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Sorachi Ace | 30 g | 7 min | 10 % |
| Aroma (end of boil) | Galaxy | 14 g | 7 min | 15 % |
| Boil | Orbit | 24 g | 30 min | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Ale | Dry | 10 g | Mangrove Jack's |