

Arbuzowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | pszeniczny | 2 kg (47.6%) | 82 % | 2.5 |
| Grain | jęczmienny Strzegom* | 2.2 kg (52.4%) | 80 % | 3.9 |

200 gram usypać ze starej resztki, taka ilość zaraz piwa nie zepsuje

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Boil | Barbe Rouge | 5 g | 15 min | 8.7 % |
| Boil | Huell Melon | 5 g | 15 min | 7.5 % |
| Aroma (end of boil) | Barbe Rouge | 5 g | 10 min | 8.7 % |
| Aroma (end of boil) | Huell Melon | 5 g | 10 min | 7.5 % |
| Aroma (end of boil) | Barbe Rouge | 10 g | 5 min | 8.7 % |
| Aroma (end of boil) | Huell Melon | 10 g | 5 min | 7.5 % |
| Aroma (end of boil) | Barbe Rouge | 10 g | 0 min | 8.5 % |
| Aroma (end of boil) | Huell Melon | 10 g | 0 min | 7.5 % |
| Dry Hop | Barbe Rouge | 20 g | 14 day(s) | 8.7 % |
| Dry Hop | Huell Melon | 20 g | 14 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--|---|--------|-----------|----------|
| Water Agent | alfa-amylaza 09/18 (na 5,2kg zasypu) | 4 g | Mash | 0 min |
| Flavor | kwask mlekowy* | 30 g | Bottling | --- |
| dodawac pipetą 2ml/L, <40ml powinno wystarczyć na cały batch | | | | |
| Flavor | CAŁY ARBUZ (ale bez skóry)! | 2000 g | Secondary | 0 day(s) |
| https://fdc.nal.usda.gov/fdc-app.html#/food-details/167765/nutrients 92g wody/6,2g cukru/1,8g inne (pomijalne) | | | | |