

bez

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **15 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (52.6%)	80 %	4
Grain	Pszeniczny	1.25 kg (26.3%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (21.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kwiaty czarnego bzu	220 g	Boil	60 min