

# Jagoda

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Briess - Pilsen Malt	3 kg (46.2%)	80.5 %	2
Grain	Monachijski	1 kg (15.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jagoda	1000 g	Secondary	---