

## Kolorowy sen (Dzika róża)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **18.4**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Munich I	1 kg (38.5%)	80 %	18
Grain	BESTMALZ - Munich II	0.67 kg (25.8%)	80 %	32
Grain	BESTMALZ - Best Vienna	0.67 kg (25.8%)	80.5 %	9
Grain	Caraaroma	0.17 kg (6.5%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.03 kg (1.2%)	73 %	120
Grain	CastleMalting - Special B	0.03 kg (1.2%)	70 %	350
Grain	Fawcett - Pale Chocolate	0.03 kg (1.2%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Chinook	5 g	7 day(s)	13 %
Herbatka chmielowa - zalewamy wrzątkiem i zostawiamy na 5-30 min				
Dry Hop	Oktawia	8 g	7 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	25 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop Herbapol Dzika róża	840 g	Primary	7 day(s)
Dwie butelki syropu po 420 ml każda, od początku				
Fining	Mech irlandzki	2 g	Boil	10 min

Fining	Żelatyna wołowa	1.2 g	Secondary	4 day(s)
użyto 120 ml wody do roztworu				