

# Łaciate jabłuszko

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.2%)	80 %	5
Grain	Monachijski	1.5 kg (31.9%)	80 %	16
Sugar	Milk Sugar (Lactose)	0.7 kg (14.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	50 min	9.5 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Whirlpool	Citra	10 g	20 min	12 %
Dry Hop	Nelson Sauvín	30 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Lab WLP066 - London Fog	Ale	Slant	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	Cynamon	10 g	Primary	5 day(s)
Flavor	Pieczone Jabłka	3000 g	Primary	7 day(s)

## Notes

- *Feb 28, 2018, 8:55 PM*