

Owoc

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Low Colour MARIS OTTER	4 kg (66.7%)	80 %	5
Grain	Słód Pilznieński	1 kg (16.7%)	80 %	4
Adjunct	Płatki pszeniczne	1 kg (16.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Boil	Callista	30 g	10 min	4 %
Dry Hop	Callista	20 g	7 day(s)	4 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Mandarina Bavaria	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1099 Whitbread Ale	Ale	Liquid	125 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa Marakuja	1000 g	Secondary	7 day(s)
Other	Pulpa Limonka	1000 g	Secondary	7 day(s)