

## (Owocowe)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **2.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount       | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Grain          | Pilzneński                 | 1 kg (20%)   | 81 %  | 4   |
| Grain          | Pszeniczny                 | 2 kg (40%)   | 85 %  | 4   |
| Grain          | Weyermann - Carapils       | 0.5 kg (10%) | 78 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (30%) | 80 %  | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 60 min | 10 %       |
| Boil                | Marynka | 10 g   | 15 min | 10 %       |
| Aroma (end of boil) | Galaxy  | 15 g   | 0 min  | 15 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 10 g   | Safale     |

### Extras

| Type   | Name   | Amount | Use for | Time      |
|--------|--------|--------|---------|-----------|
| Flavor | Wiśnie | 3500 g | Primary | 21 day(s) |

## Notes

- 1  
*Apr 25, 2017, 7:31 PM*