

## Owocowe dzielone na 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (74.6%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.3 kg (22%)	80 %	4
Grain	Płatki owsiane	0.2 kg (3.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	10 %
Aroma (end of boil)	Oktawia	35 g	20 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's