

Owocowe i kwas owocowy

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **5.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (76.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (12.8%)	81 %	6
Grain	Abbey Malt Weyermann	0.4 kg (10.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	50 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	10 g	Lallemand