

pomarańcz/grejfrut

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **8.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (32%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (48%) | 80 % | 4 |
| Grain | Caraaroma | 0.25 kg (4%) | 78 % | 400 |
| Grain | Strzegom Monachijski typ II | 1 kg (16%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Centennial | 15 g | 15 min | 10.5 % |
| Boil | Centennial | 15 g | 20 min | 10.5 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | cytryna | 1000 g | Secondary | 3 day(s) |
| Flavor | grejfrut | 1500 g | Secondary | 3 day(s) |