

## AGRESTOWE ALE 2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (51%)	80 %	5
Grain	Pilznieński	0.8 kg (16.3%)	81 %	4
Grain	Pszeniczny	0.8 kg (16.3%)	85 %	4
Grain	Strzegom Wiedeński	0.8 kg (16.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Experymental 13459	70 g	15 min	6.2 %