

AGRESTOWE ALE 2024

- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (54.2%) | 80 % | 5 |
| Grain | Weyermann Pilzneński | 0.3 kg (12.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (16.7%) | 85 % | 4 |
| Grain | Weyermann Wiedeński | 0.4 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 15 min | 10 % |