

Agrestowy Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.2 kg (40%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.4 kg (13.3%)	80 %	5
Grain	Pilzneński	0.5 kg (16.7%)	81 %	4
Grain	Weyermann - Wiedeński	0.5 kg (16.7%)	80 %	9
Grain	Płatki owsiane	0.4 kg (13.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	10 min	9.7 %
Aroma (end of boil)	Enigma (AUS)	10 g	10 min	16.9 %
Whirlpool	Amarillo	10 g	20 min	9.7 %
Whirlpool	Enigma (AUS)	5 g	20 min	16.9 %
Dry Hop	Amarillo	10 g	3 day(s)	9.7 %
Dry Hop	Enigma (AUS)	15 g	3 day(s)	16.9 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Agrest	2000 g	Secondary	10 day(s)
Water Agent	Gips Piwowarski	3 g	Mash	80 min
Fining	Whirlfloc T	14 g	Boil	12 min