

Ciapaty Mirek

- Gravity **12.4 BLG**
- ABV ---
- IBU **55**
- SRM **29.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **5 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 7 kg (76.9%) | --- % | 6 |
| Grain | Strzegom pszeniczny | 0.8 kg (8.8%) | --- % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (5.5%) | --- % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.3%) | --- % | 1200 |
| Grain | Karmelowy Czerwony | 0.5 kg (5.5%) | --- % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 40 g | 60 min | 3.5 % |
| Boil | Lomik | 50 g | 40 min | 4.6 % |
| Boil | Lomik | 50 g | 20 min | 4.6 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Boil | lunga | 30 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| G6 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|---------|---------|-------|
| Flavor | Mirabelki | 20000 g | Boil | 5 min |