

# Fruit Beer Ananas i Cytryna

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	4 kg (54.8%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (13.7%)	82 %	5
Grain	Weyermann - Carapils	0.5 kg (6.8%)	78 %	4
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (13.7%)	80 %	5
Grain	Rye, Flaked	0.4 kg (5.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Citra	15 g	60 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Limonka	500 g	Secondary	6 day(s)
Flavor	Pulpa ananas	1000 g	Secondary	6 day(s)
Flavor	Sok z ananasa	3000 g	Secondary	6 day(s)