

# 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) |