

Kobiece

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **11.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.52 kg (20%)	81 %	4
Grain	Monachijski	1.05 kg (40.5%)	80 %	16
Grain	Amber Malt	0.26 kg (10%)	75 %	43
Grain	Karmelowy Czerwony	0.39 kg (15%)	75 %	59
Grain	Aroma CastleMalting	0.115 kg (4.4%)	78 %	100
Grain	Caramel/Crystal Malt - 40L	0.26 kg (10%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5.2 %
Boil	Willamette	5 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop Malinowy	500 g	Primary	---
Flavor	Syrop Dzika Róża	500 g	Primary	---