

Owocowa laktacja

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **8.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (37.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (29.9%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.5 kg (7.5%) | 75 % | 59 |
| Grain | Strzegom pszeniczny | 0.4 kg (6%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.2 kg (3%) | 79 % | 45 |
| Sugar | Laktoza | 1 kg (14.9%) | 1 % | 0 |
| Adjunct | Pszenica niesłodowana | 0.1 kg (1.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Rakau (NZ) | 15 g | 15 min | 9.5 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Boil | Rakau (NZ) | 15 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----|
| Safale S-05 | Ale | Dry | 11.5 g | --- |
|-------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 2000 g | Secondary | 7 day(s) |
| Flavor | Jagody | 2000 g | Secondary | 7 day(s) |

Notes

- Całą warkę poddamę fermentacji burzliwej, a przelewając na cichą rozdzielam na dwie porcje i do każdej odpowiednio daję truskawki lub jagody, ewentualnie inne owoce. Zależy na, co będzie sezon.
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