

Owocowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (30%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 4 kg (40%) | 80 % | 4 |
| Adjunct | Owoce Leśne | 3 kg (30%) | 9.8 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Aramis | 50 g | 30 min | 6.3 % |

Yeasts

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