

## Owocowe

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- 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	---