

# OWOCOWE ALE 1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.7%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (41.7%)	81 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	16
Grain	Simpsons - Owsiany	0.3 kg (6.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	25 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia 99%	3 g	Mash	60 min
Water Agent	kwask mlekowy	2.3 g	Mash	60 min
Fining	whirlfloc tabletki	1.2 g	Boil	10 min

Other	pożywka Wyeast	2.5 g	Boil	10 min
Flavor	sok z wiśni tłoczony	1500 g	Secondary	7 day(s)
Water Agent	witamina C	2 g	Bottling	---