

Owocowe dzielone na 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (74.6%) | 80 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.3 kg (22%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 70 min | 10 % |
| Aroma (end of boil) | Oktawia | 35 g | 20 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |