

owocowe kwaśne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|-------------|
| Brettanomyces bruxellensis Trois Vrai | Ale | Liquid | 100 ml | Wyeast Labs |
| Sanprobi | Ale | Dry | 10 g | bakterie |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|-----------|
| Flavor | owoce | 3000 g | Secondary | 15 day(s) |