

## Pierwsze owocki

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **13.7**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	marakuja	0.5 g	Secondary	7 day(s)
Flavor	jakieś dodatkowe	0.5 g	Secondary	7 day(s)