

## pomarańcz/grejfrut

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **8.9**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **36.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (32%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (48%)	80 %	4
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Strzegom Monachijski typ II	1 kg (16%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Centennial	15 g	20 min	10.5 %
Boil	Simcoe	15 g	15 min	13.2 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	cytryna	1000 g	Secondary	3 day(s)
Flavor	grejfrut	1500 g	Secondary	3 day(s)