

Porzeczoagrest 1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **53.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńskie Ale malt	1 kg (22.7%)	80 %	5
Grain	Płatki owsiane	1.2 kg (27.3%)	85 %	3
Grain	Pszeniczny	1 kg (22.7%)	85 %	4
Grain	płatki jęczmienne błyskawiczne	1.2 kg (27.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Other	Sok z porzeczkoagrestu	2500 g	Secondary	7 day(s)
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