

# projekt - Sweet Tropical Fruit Mild #1 - Browar na Wyżynie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **26.5**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1.3 kg (44.1%)	79 %	8
Grain	pszeniczny karmelowy Viking Malt	0.3 kg (10.2%)	70 %	100
Grain	bursztynowy cookie Viking Malt	0.3 kg (10.2%)	70 %	70
Grain	czekoladowy ciemny Viking Malt	0.3 kg (10.2%)	1 %	1200
Grain	płatki żytnie błyskawiczne	0.3 kg (10.2%)	50 %	1
Sugar	Cukier z owoców	0.45 kg (15.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	5 g	60 min	12.5 %
Boil	Amarillo (USA) - granulát	10 g	20 min	7.5 %
Aroma (end of boil)	Amarillo (USA) - granulát	20 g	1 min	7.5 %
Dry Hop	Amarillo (USA) - granulát	20 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Owoce tropikalne mrożone	450 g	Secondary	7 day(s)