

śliwkowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (39.5%)	80 %	4
Grain	Pilzneński	1.5 kg (39.5%)	81 %	3.5
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	12 g	60 min	9.9 %
Boil	lunga	8 g	60 min	10.9 %

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki	3800 g	Secondary	14 day(s)