

# Sztyx Fruit ale z laktozą i cytryną

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilznieński          | 1 kg (40%)    | 81 %   | 4   |
| Grain | Pszeniczny           | 1 kg (40%)    | 85 %   | 4   |
| Grain | Płatki ryżowe        | 0.25 kg (10%) | 75 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (10%) | 76.1 % | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 8.5 g  | 60 min | 12 %       |