

## #127 Tyle było dni...

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **4.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **14.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.5 C**, Time **2 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **75.5C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

| Type  | Name  | Amount          | Yield  | EBC |
|-------|---|-----------------|--------|-----|
| Grain | Pale Ale Clear<br>Choice Extra 2-5<br>EBC Crisp | 2.5 kg (49.3%)  | 82 %   | 3.5 |
| Grain | Viking Malt<br>Pszeniczny                       | 1 kg (19.7%)    | 81 %   | 5   |
| Grain | Słód owsiany Viking<br>Malt                     | 0.5 kg (9.9%)   | 61 %   | 5   |
| Grain | Dextrin Malt 10-16<br>EBC Viking Malt           | 0.5 kg (9.9%)   | 79 %   | 13  |
| Sugar | Laktoza   | 0.5 kg (9.9%)   | 76.1 % | 0   |
| Sugar | Cukier z pulpy                                  | 0.076 kg (1.5%) | 78.3 % | 2   |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Hüll Melon DE 2020 | 20 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Hüll Melon DE 2020 | 30 g   | 10 min   | 7 %        |
| Dry Hop             | Hüll Melon DE 2020 | 50 g   | 3 day(s) | 7 %        |

### Yeasts

| <b>Name</b>           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------|-------------|-------------|---------------|-------------------|
| Lallemand Philly Sour | Ale         | Dry         | 11 g          | Lallemand         |

### **Extras**

| <b>Type</b> | <b>Name</b>      | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|------------------|---------------|----------------|-------------|
| Flavor      | Pulpa grapefruit | 1000 g        | Primary        | 14 day(s)   |