P.27 - Leftovers Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **5.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **11 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg *(30.2%)*	80 %	5
Grain	Weyermann - Pilsner Malt	0.5 kg *(9.4%)*	81 %	5
Grain	Barley, Flaked	0.9 kg *(17%)*	70 %	4
Grain	Weyermann - Carapils	0.8 kg *(15.1%)*	78 %	4
Grain	Biscuit Malt	0.5 kg *(9.4%)*	79 %	45
Sugar	Candi Sugar, Clear	1 kg *(18.9%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Hallertau Tradition	60 g	10 min	5 %
Dry Hop	Nadwiślański	140 g	10 day(s)	6 %
Na burzliwą po rozpoczęciu pracy przez drożdże				
Dry Hop	Simcoe	10 g	10 day(s)	13.2 %
Na burzliwą po rozpoczęciu pracy przez drożdże				

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody	560 g	Primary	14 day(s)