

## #128 ...do utraty tchu

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **24**
- SRM **4.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **15.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.2 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 **9.2 liter(s)** of **76C** water or to achieve **18.2 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 (48.7%) | 82 %   | 3.5 |
| Grain | Viking Malt<br>Pszeniczny                       | 1 kg (19.5%)   | 81 %   | 5   |
| Grain | Słód owsiany Viking<br>Malt                     | 0.5 kg (9.7%)  | 61 %   | 5   |
| Grain | Dextrin Malt 10-16<br>EBC Viking Malt           | 0.5 kg (9.7%)  | 79 %   | 13  |
| Sugar | Laktoza   | 0.5 kg (9.7%)  | 76.1 % | 0   |
| Sugar | Cukier z soku z<br>granata                      | 0.13 kg (2.5%) | 78.3 % | 2   |

### Hops

| Use for             | Name                      | Amount | Time     | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil                | Bramling Cross UK<br>2020 | 20 g   | 60 min   | 6.5 %      |
| Aroma (end of boil) | Bramling Cross UK<br>2020 | 30 g   | 10 min   | 6.5 %      |
| Dry Hop             | Bramling Cross UK<br>2020 | 50 g   | 3 day(s) | 6.5 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Lallemand Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type   | Name          | Amount | Use for | Time      |
|--------|---------------|--------|---------|-----------|
| Flavor | Sok z granatu | 1000 g | Primary | 10 day(s) |

## Notes

- Starter przygotowany 23.02.2022 - z 0.6l brzezki #127. Nie wliczam jej tutaj (również w oczekiwanej ilości otrzymanego piwa), aby nie zepsuć przepisu.  
*Feb 23, 2022, 10:59 AM*