

#170 Wysładzałbym Cię trzynastoma litrami wody

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **8**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Płatki owsiane	0.8 kg (13.1%)	60 %	3
Grain	Płatki pszeniczne	0.8 kg (13.1%)	60 %	3
Sugar	Laktoza	0.5 kg (8.2%)	76.1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic US 2021	10 g	10 min	12.8 %
Aroma (end of boil)	Ekuanot US 2020	60 g	1 min	14.9 %
Dry Hop	Mosaic US 2021	50 g	7 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Slant	40 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa mango	1850 g	Primary	13 day(s)
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