

Ale Owocowe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (84.4%) | 80 % | 5 |
| Grain | Carahell | 0.2 kg (4.4%) | 77 % | 26 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Willamette | 20 g | 15 min | 4.5 % |
| Boil | Fuggles | 20 g | 60 min | 5 % |
| Aroma (end of boil) | Willamette | 10 g | 5 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Flavor | Truskawki | 1500 g | Secondary | 14 day(s) |
| Flavor | Wiśnia | 1000 g | Secondary | 14 day(s) |