

Fruit Ale W-1B

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **6**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1430 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1569.8 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 250 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 50 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 50 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Magnum | 300 g | 60 min | 13.5 % |
| Dry Hop | Enigma (AUS) | 3000 g | 3 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 500 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|---------|---------|----------|
| Other | laktoza | 50000 g | Boil | 10 min |
| Flavor | marakuja | 60000 g | Primary | 5 day(s) |
| Flavor | brzoskwinia | 60000 g | Primary | 5 day(s) |
| Flavor | ananas | 60000 g | Primary | 5 day(s) |

Notes

- z laktozy 2 st Plato - tu zapisałem 250 kg słodu pale ale dla uzyskania 17 st Plato, ale w rzeczywistości ma być 200 kg plus 50 kg laktozy (2 Plato)
Jun 27, 2020, 11:18 PM