

# I'M GREEN GH mniejsza warka

- Gravity **22.2 BLG**
- ABV ---
- IBU **1**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1365 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1524.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1155 liter(s)**
- Total mash volume **1540 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1155 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **754.9 liter(s)** of **76C** water or to achieve **1524.9 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 275 kg (51.4%) | 81 %  | 4   |
| Grain | Pszeniczny     | 50 kg (9.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane | 60 kg (11.2%)  | 60 %  | 3   |
| Sugar | Lactose        | 125 kg (23.4%) | 80 %  | 1   |
| Sugar | Maltodekstryna | 25 kg (4.7%)   | 80 %  | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Crystal | 200 g  | 60 min | 4.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 1000 g | White Labs |

## Extras

| Type        | Name                          | Amount | Use for   | Time      |
|-------------|-------------------------------|--------|-----------|-----------|
| Water Agent | Chlorek wapnia                | 300 g  | Mash      | 60 min    |
| Flavor      | Guava różowa<br>beczka 210 kg | 1 g    | Secondary | 14 day(s) |

|        |                       |      |           |           |
|--------|-----------------------|------|-----------|-----------|
| Flavor | Marakuja paczka 20 kg | 2 g  | Secondary | 14 day(s) |
| Other  | barwnik               | 50 g | Bottling  | ---       |
| Other  | bakterie paczki 100g  | 4 g  | Mash      | 48 min    |