

Liczi z dziczy II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **91**
- SRM **6.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.6 kg (40%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (50%) | 80 % | 20 |
| Grain | Płatki owsiane | 0.4 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Marynka | 30 g | 5 min | 10 % |
| Boil | Simcoe | 15 g | 50 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 60 min | 13.2 % |
| Aroma (end of boil) | Citra | 15 g | 60 min | 12 % |
| Whirlpool | Simcoe | 15 g | 10 min | 13.2 % |
| Whirlpool | Citra | 15 g | 10 min | 12 % |
| Dry Hop | Citra | 30 g | 8 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------------|-------|--------|---------|--------|
| Flavor | Liczi | 450 g | Boil | 50 min |
| Dodano sok oraz owoce | | | | |