

Mirabelka

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **8.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	3 kg (92.3%)	80 %	4
Grain	Żytni karmelowy Anglia	0.25 kg (7.7%)	75 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	4.6 %
Boil	Marynka	5 g	60 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mirabelki	2000 g	Primary	---