

(Owocowe)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **2.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (20%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (30%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Galaxy | 15 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|-----------|
| Flavor | Wiśnie | 3500 g | Primary | 21 day(s) |

Notes

- 1
Apr 25, 2017, 7:31 PM