

# Pindrzyk w krótkim rękawku

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (62.5%)	81 %	4
Grain	Castle Pale Ale	3 kg (37.5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	5 min
Flavor	Marakuja pulpa	1500 g	Secondary	5 day(s)
Flavor	Mrożone maliny	1500 g	Secondary	5 day(s)

Flavor	Mrożone brzoskiewnie / agrest	1500 g	Secondary	5 day(s)
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## Notes

- Zakwaszane 48 godzin Lallemmand WildBrew Sour Pitch.  
Rozdzielone na trzy fermentory 10l, każdy z innymi owocami.  
*Apr 27, 2019, 2:16 PM*