

Piwa owocowe

- Gravity **11.7 BLG**
- ABV ---
- IBU **49**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **4 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **4 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Strzegom Wiedeński	0.2 kg (4.8%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	20 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	8 x sok herbapol 420ml	3360 g	Primary	7 day(s)
Flavor	Ksylitol	400 g	Bottling	---

Notes

- Warzę podzielilem na dwa wiadra - do każdego dodałem 4 butelki soku herbapol (cytryna-pomarańcz i truskawka-malina). Dopełniłem wodą źródlaną (po 2x5L).
Lekkie, damskie, owocowe, słodkie piwo letnie. Dobrze schłodzone jest pyszne i świetnie sprawdza się na upały.
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