

# Piwo Mirabelkowe

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.7 %
Boil	Marynka	15 g	15 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mirabelki mrożone	3000 g	Secondary	10 day(s)