

projekt - Sweet Tropical Fruit Mild #1 - Browar na Wyżynie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **26.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | pale ale Viking Malt | 1.3 kg (44.1%) | 79 % | 8 |
| Grain | pszeniczny karmelowy Viking Malt | 0.3 kg (10.2%) | 70 % | 100 |
| Grain | bursztynowy cookie Viking Malt | 0.3 kg (10.2%) | 70 % | 70 |
| Grain | czekoladowy ciemny Viking Malt | 0.3 kg (10.2%) | 1 % | 1200 |
| Grain | płatki żytnie błyskawiczne | 0.3 kg (10.2%) | 50 % | 1 |
| Sugar | Cukier z owoców | 0.45 kg (15.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil | Junga (PL) - granulát | 5 g | 60 min | 12.5 % |
| Boil | Amarillo (USA) - granulát | 10 g | 20 min | 7.5 % |
| Aroma (end of boil) | Amarillo (USA) - granulát | 20 g | 1 min | 7.5 % |
| Dry Hop | Amarillo (USA) - granulát | 20 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|----------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Flavor | Owoce tropikalne mrożone | 450 g | Secondary | 7 day(s) |