

Kwaśne ale brzoskwiniowe

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **3.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.9 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (38.5%)	80 %	5
Grain	Pilsen Castle Malting	2 kg (51.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	2 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 53 Vos Kveik	Ale	Liquid	35 ml	fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Other	bakterie paIntarum	4 g	Primary	2 day(s)