

## Owocowa laktacja

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **8.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2.5 kg (37.3%) | 80 %  | 4   |
| Grain   | Strzegom Wiedeński    | 2 kg (29.9%)   | 79 %  | 10  |
| Grain   | Karmelowy Czerwony    | 0.5 kg (7.5%)  | 75 %  | 59  |
| Grain   | Strzegom pszeniczny   | 0.4 kg (6%)    | 81 %  | 6   |
| Grain   | Biscuit Malt          | 0.2 kg (3%)    | 79 %  | 45  |
| Sugar   | Laktoza               | 1 kg (14.9%)   | 1 %   | 0   |
| Adjunct | Pszenica niesłodowana | 0.1 kg (1.5%)  | 75 %  | 3   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 10 g   | 60 min | 11 %       |
| Boil    | Rakau (NZ) | 15 g   | 15 min | 9.5 %      |
| Boil    | Amarillo   | 15 g   | 10 min | 9.5 %      |
| Boil    | Rakau (NZ) | 15 g   | 5 min  | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |     |
|-------------|-----|-----|--------|-----|
| Safale S-05 | Ale | Dry | 11.5 g | --- |
|-------------|-----|-----|--------|-----|

### Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Truskawki | 2000 g | Secondary | 7 day(s) |
| Flavor | Jagody    | 2000 g | Secondary | 7 day(s) |

### Notes

- Całą warkę poddam fermentacji burzliwej, a przelewając na cichą rozdzielam na dwie porcje i do każdej odpowiednio dam truskawki lub jagody, ewentualnie inne owoce. Zależy na, co będzie sezon.  
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