

## Fruit Beer - podstawa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **4.4**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 2.5 kg (20%) | 81 %  | 4   |
| Grain | Pszeniczny                 | 1 kg (50%)   | 85 %  | 4   |
| Grain | Słód karmelowy<br>Carabody | 0.5 kg (10%) | 75 %  | 30  |
| Grain | Płatki pszeniczne          | 1 kg (20%)   | 60 %  | 3   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 25 g   | 60 min | 5.1 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Pulpa owocowa | 3000 g | Secondary | 16 day(s) |

|       |                            |     |      |          |
|-------|----------------------------|-----|------|----------|
| Other | Lactobacillus<br>Plantarum | 5 g | Mash | 1440 min |
|-------|----------------------------|-----|------|----------|