

## #102 Fruit Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **15.3 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **27 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **27 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (50%)	82 %	5
Grain	BESTMALZ - Best Heidelberg	1.08 kg (36%)	80.5 %	3
Grain	Płatki owsiane	0.36 kg (12%)	85 %	3
Grain	Płatki pszeniczne	0.06 kg (2%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	5 g	45 min	11 %
Whirlpool	Amarillo	18 g	5 min	9.5 %
Whirlpool	Hallertau Blanc	20 g	5 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas fosforowy	1.44 g	Mash	60 min
Water Agent	CaCl2	0.48 g	Mash	60 min
Other	Łuska ryżowa	60 g	Mash	60 min