

## FPD: Triple Fruit Ale

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **4.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (66.7%)	81 %	4
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Grain	Rice, Flaked	0.5 kg (5.6%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (5.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	20 g	90 min	13.2 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	30 g	0 min	12 %

### Extras

Type	Name	Amount	Use for	Time
Other	Marakuja	1000 g	Secondary	7 day(s)
Other	Maliny	1000 g	Secondary	7 day(s)