

Fruit Ale #1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **5**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **402.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **335.2 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	50 kg (43.5%)	80 %	5
Grain	Strzegom Pszeniczny	50 kg (43.5%)	81 %	6
Grain	Płatki pszeniczne	15 kg (13%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	250 g	60 min	5.1 %