

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 % |