

# Fruit Ale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	3.7
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	5
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Viking Golden ale	1 kg (15.4%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	30 g	10 min	7.2 %
Boil	Galaxy	10 g	60 min	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	500 g	Boil	60 min
Flavor	Skórka pomarańczy	50 g	Secondary	---