

# Fruit Drop

- Gravity **11.7 BLG**
- ABV ---
- IBU **25**
- SRM **5.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (46.5%)	80 %	6
Grain	Weyermann - Pale Ale Malt	1.6 kg (37.2%)	85 %	7
Grain	Monachijski	0.25 kg (5.8%)	80 %	16
Grain	Płatki pszeniczne	0.45 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	14 g	60 min	9 %
Boil	Mount Hood	14 g	40 min	5.5 %
Boil	Cascade	14 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Boil	60 min
Flavor	Pulpa Mango	950 g	Secondary	4 day(s)