

## fruit show

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **3.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (35.7%)	82 %	4
Grain	Pszeniczny	2 kg (35.7%)	85 %	4
Grain	Płatki pszeniczne	1 kg (17.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (10.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	50 g	5 min	1.6 %
Aroma (end of boil)	Amarillo	25 g	15 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	puree mango	1000 g	Secondary	10 day(s)
Flavor	puree marakuja	1000 g	Secondary	10 day(s)
Flavor	Puree brzoskwinia	2000 g	Secondary	10 day(s)