

## Fruit wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.7**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (44.4%)   | 85 %  | 4   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 30 g   | 60 min | 3.8 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| eberdgarden | Ale  | Slant | 4 ml   | ---        |