

# Fruit Wheat Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg (56.5%)	85 %	4
Grain	Oats, Flaked	0.4 kg (8.7%)	80 %	2
Grain	Briess - Pale Ale Malt	1.6 kg (34.8%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	20 min	12.6 %
Boil	Amarillo	15 g	20 min	7.4 %
Boil	Simcoe	25 g	0 min	12.6 %
Boil	Amarillo	25 g	0 min	7.4 %
Whirlpool	Simcoe	30 g	20 min	12.6 %
Whirlpool	Amarillo	30 g	20 min	7.4 %
Boil	Simcoe	5 g	60 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---