

Fruit Ale - X TZPD Carpe Kraft

- Gravity **11.9 BLG**
- ABV **---**
- IBU **29**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (56.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.8 kg (15.1%)	76.1 %	0
Grain	Strzegom Pale Ale	1 kg (18.9%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Truskawki	1250 g	Secondary	7 day(s)