

red fruit belgian ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **78 C**, Time **0 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 **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	28.3 g	15 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Trappist b19	Ale	Dry	10 g	Bulldog brew

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	900 g	Secondary	7 day(s)
Flavor	maliny	840 g	Secondary	7 day(s)
Flavor	Jeżynny	240 g	Secondary	7 day(s)