

## Fruit ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM ---
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name             | Amount        | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Pale ale         | 5 kg (94.3%)  | --- % | --- |
| Grain | Jasny pszeniczny | 0.3 kg (5.7%) | --- % | --- |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Citra         | 15 g   | 20 min | 13.5 %     |
| Boil    | African Queen | 30 g   | 10 min | 13.5 %     |