

light fruit beer

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **15**
- SRM **2.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (51.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (17.2%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.9 kg (31%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Chinook (USA)- | 10 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| US-05 + S-04 | Ale | Slant | 50 ml | Domowe |