

## #125 Fruit Weizen

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.15 kg (47.9%)	75 %	4
Grain	Viking Pale Ale malt	1.05 kg (43.7%)	80 %	5
Grain	Płatki owsiane	0.1 kg (4.2%)	75 %	3
Grain	Wheat, Torrified	0.1 kg (4.2%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	4 g	50 min	8.9 %
Aroma (end of boil)	Puławski	5 g	10 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	70 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z ananasa	500 g	Secondary	5 day(s)

Flavor	Pulpa z mango	400 g	Secondary	5 day(s)
--------	---------------	-------	-----------	----------