

Calamansi Fruit Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **4.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **64.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **41.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **64.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (47.3%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 3.5 kg (25.5%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1.75 kg (12.7%) | 80 % | 6 |
| Grain | Płatki owsiane | 2 kg (14.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Amarillo | 12.1 g | 60 min | 9.5 % |
| Boil | Sorachi Ace | 50 g | 15 min | 10 % |
| Boil | Sorachi Ace | 50 g | 0 min | 10 % |
| Boil | Galaxy | 6.5 g | 60 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | skórka cytryny | 75 g | Boil | 5 min |
| Spice | trawa cytrynowa | 50 g | Boil | 2 min |