

## fruit Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **6.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Czerwony Viking malt	0.5 kg (9.1%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	40 g	15 min	14.8 %
Dry Hop	Sabro	40 g	5 day(s)	14.8 %

### Extras

Type	Name	Amount	Use for	Time
Other	Owoce	200 g	Secondary	4 day(s)