

# Fruit Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **5.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (81.1%)	81 %	4
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2
Grain	Abbey Malt Weyermann	0.3 kg (8.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy PH 2019	15 g	25 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek	4 g	Boil	60 min
Flavor	owoce	2000 g	Primary	14 day(s)