

FRUIT ALE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (54.5%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (18.2%)	85 %	5
Grain	Słód owsiany Fawcett	1 kg (18.2%)	61 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	30 min	8.9 %
Boil	Izabella	50 g	5 min	5 %
Aroma (end of boil)	Izabella	50 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnia	2000 g	Secondary	14 day(s)

Flavor	Marakuja	2000 g	Secondary	14 day(s)
Fining	Whirlfloc-T	1 g	Boil	10 min