

# Fruit Ale

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- Gravity **12.2 BLG**
- ABV ---
- IBU **16**
- SRM **13.6**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.5 kg (18.2%)	79 %	45
Grain	Pale Malt (2 Row) UK	2 kg (72.7%)	78 %	6
Grain	Caramunich Malt	0.25 kg (9.1%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Dry Hop	Equinox	50 g	---	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	50 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	owoce	2000 g	Primary	7 day(s)