

## fruit kwas

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.9**

### 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 **24.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilsner (2 Row) Ger         | 2.2 kg (44%) | 81 %  | 4   |
| Grain | Pszeniczny                  | 1.2 kg (24%) | 85 %  | 4   |
| Grain | Płatki owsiane              | 0.8 kg (16%) | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.8 kg (16%) | 80 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 40 g   | 20 min | 5 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 15 g   | ---        |

### Extras

| Type  | Name        | Amount | Use for | Time      |
|-------|-------------|--------|---------|-----------|
| Other | mango pulpa | 1000 g | Primary | 10 day(s) |