

Fruit Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (20.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |
| Boil | Equinox | 5 g | 0 min | 13.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|------|
| Flavor | wiśnie | 2000 g | Secondary | --- |
| Flavor | nektarynki | 1500 g | Secondary | --- |
| Flavor | agrest | 2000 g | Secondary | --- |
| Flavor | pigwa | 1000 g | Secondary | --- |