

# Fruit Pale Ale

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- 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	---