

# Fruit Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.4**
- Style **Fruit Beer**

## 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (50%)	81 %	4
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie PH 2019	20 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wpania	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	3 min