

Fruit Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **4 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **44.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **44.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (48.6%) | 80 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 3.6 kg (51.4%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 40 g | 60 min | 9.5 % |
| Boil | Amarillo | 10 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 120 ml | Fermentum Mobile |