

# Fruit Wheat Exp no.1

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- Gravity **9.3 BLG**
- ABV ---
- IBU **18**
- SRM **3.4**
- 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 **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (60%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (40%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody mrożone	1000 g	Secondary	7 day(s)
Other	Łuska orkiszowa	100 g	Mash	0 min