

light fruit beer

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **15**
- SRM **2.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (51.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (17.2%)	60 %	3
Grain	Strzegom Wiedeński	0.9 kg (31%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (USA)-	10 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05 + S-04	Ale	Slant	50 ml	Domowe