

# Norwegian Fruit Wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny             | 1 kg (52.6%)   | 85 %  | 4   |
| Grain | Briess - Pale Ale Malt | 0.5 kg (26.3%) | 80 %  | 7   |
| Grain | Płatki owsiane         | 0.4 kg (21.1%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 60 min | 14.2 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | FM         |

## Extras

| Type   | Name  | Amount | Use for   | Time     |
|--------|---|--------|-----------|----------|
| Flavor | Mrożone owoce:<br>maliny, wiśnie,<br>jagody | 100 g  | Secondary | 4 day(s) |