

## #24 Owocowy wiedeń

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	3 kg (54.6%)	79 %	7
Grain	Rye, Flaked	0.4 kg (7.3%)	78.3 %	4
Grain	Oats, Flaked	0.4 kg (7.3%)	80 %	2
Adjunct	Pulpa mango	1.35 kg (24.6%)	21 %	---
Adjunct	Pulpa marakuja	0.34 kg (6.2%)	23 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	10 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis