

# Fruit ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1210 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **555 liter(s)**
- Total mash volume **740 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **555 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **840 liter(s)** of **76C** water or to achieve **1210 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale wayermann	140 kg (75.7%)	85 %	5
Grain	Strzegom Pszeniczny	25 kg (13.5%)	85 %	6
Grain	Płatki owsiane	10 kg (5.4%)	60 %	3
Grain	carahell	10 kg (5.4%)	77 %	27

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	500 g	60 min	5.3 %
Boil	Monroe	900 g	30 min	5.5 %
Aroma (end of boil)	Calista	1200 g	5 min	4.6 %
Dry Hop	Enigma	1760 g	4 day(s)	18.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	500 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	pulpa malinowa	90000 g	Secondary	3 day(s)
Other	pulpa z aronii	30000 g	Secondary	3 day(s)