

fruit kwas

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.9**

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 **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 2.2 kg (44%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (24%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (16%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.8 kg (16%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 40 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 15 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|-----------|
| Other | mango pulpa | 1000 g | Primary | 10 day(s) |