

Fruit Pale Ale -

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **4.8**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (65%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (25%) | 85 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (10%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Pekko | 5 g | 60 min | 13.6 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|------|
| Flavor | Owoce (będą w komentarzu, jeszcze nie wybrałem) | 1000 g | Secondary | --- |