

# Fruit wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **4.3**
- Style **American Wheat or Rye 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (87%)	85 %	4
Grain	Caraamber	0.1 kg (4.3%)	75 %	59
Adjunct	Barley Hulls	0.2 kg (8.7%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	x

## Extras

Type	Name	Amount	Use for	Time
Flavor	aronia	100 g	Secondary	5 day(s)