

## Fruit wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 1.3 kg (39.4%) | 81 %  | 4   |
| Grain | Pszeniczny         | 1.8 kg (54.5%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński | 0.2 kg (6.1%)  | 79 %  | 10  |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | mittelfruth | 15 g   | 60 min | 5 %        |
| Boil    | mittelfruth | 15 g   | 10 min | 5 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |

### Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Other | zest cytrusowy | 50 g   | Secondary | 3 day(s) |