

# Fruit Wheat Konkurs

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Vikingmalt	2.5 kg (45.5%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus Goryczkowy	10 g	60 min	13 %
Boil	Cascade Aromatyczny	15 g	30 min	6.9 %
Boil	Cascade Aromatyczny	15 g	5 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---