

Fruity Break (Blackcurrant belgian ale)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (68.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (18.2%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 0.3 kg (13.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 8 g | 40 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------------|--------|-----------|-----------|
| Other | zblendowane owoce czarnej porzeczki | 400 g | Secondary | 14 day(s) |

Notes

- Blackcurrant belgian ale
Mar 7, 2018, 4:00 PM