

red fruit belgian ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 28.3 g | 15 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|--------------|
| Belgian Trappist b19 | Ale | Dry | 10 g | Bulldog brew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | wiśnie | 900 g | Secondary | 7 day(s) |
| Flavor | maliny | 840 g | Secondary | 7 day(s) |
| Flavor | Jeżyny | 240 g | Secondary | 7 day(s) |