

## #Sowa 47 - Pastry Grapefruit Wheat Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **11.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Pszoniczny                      | 1.5 kg (28.8%) | 85 %  | 4   |
| Grain          | Weyermann - Carared             | 1 kg (19.2%)   | 75 %  | 45  |
| Grain          | płatki jęczmiennie błyskawiczne | 1 kg (19.2%)   | 80 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny      | 1.7 kg (32.7%) | 80 %  | 45  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 50 g   | 30 min | 5.2 %      |
| Boil    | Fuggles    | 50 g   | 30 min | 4.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Flavor | Laktoza          | 1000 g | Boil      | 10 min   |
| Flavor | sok z grapefruta | 6000 g | Secondary | 5 day(s) |