

# Wheat fruit ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **29**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (65.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (12.2%)	81 %	6
Adjunct	Pszenica niesłodowana	0.5 kg (12.2%)	75 %	3
Grain	Biscuit Malt	0.2 kg (4.9%)	79 %	45
Grain	Carabelge	0.2 kg (4.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Centennial	15 g	5 min	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Pulpa Mango	1800 g	Secondary	3 day(s)
Water Agent	Calcium Carbonate	5 g	Mash	60 min