Fruit Oaty Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(66.7%)*	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(16.7%)*	61 %	5
Grain	Płatki owsiane	0.5 kg *(16.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4.5 g	Mash	60 min
Flavor	guava	900 g	Secondary	7 day(s)