

12. Fruit Ale Truskawka/Mango

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **2.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzniejszy | 1.5 kg (78.9%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (10.5%) | 61 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (10.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 5 g | 10 min | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Maliny | 1000 g | Secondary | 5 day(s) |