

FRUIT ALE DP

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

Steps

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

Mash step by step

- Heat up **1050 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1111.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 175 kg (50%) | 85 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 75 kg (21.4%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 75 kg (21.4%) | 85 % | 7 |
| Grain | Monachijski | 25 kg (7.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 1500 g | 60 min | 6 % |
| Boil | Cascade | 1500 g | 15 min | 6 % |
| Boil | Cascade | 2000 g | 7 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 900 g | --- |