

Fruit Pale Ale -

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **4.8**

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 **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (65%)	80 %	5
Grain	Pszeniczny	0.5 kg (25%)	85 %	4
Grain	Weyermann - Carared	0.2 kg (10%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	5 g	60 min	13.6 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce (będą w komentarzu, jeszcze nie wybrałem)	1000 g	Secondary	---