

fruit show

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2 kg (35.7%) | 82 % | 4 |
| Grain | Pszeniczny | 2 kg (35.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (17.9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (10.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Aroma (end of boil) | WAI-ITI | 50 g | 5 min | 1.6 % |
| Aroma (end of boil) | Amarillo | 25 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|-----------|
| Flavor | puree mango | 1000 g | Secondary | 10 day(s) |
| Flavor | puree marakuja | 1000 g | Secondary | 10 day(s) |
| Flavor | Puree brzoskwinia | 2000 g | Secondary | 10 day(s) |