

# Fruit wheat

- Gravity **12.4 BLG**
- ABV ---
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (39.4%)	81 %	4
Grain	Pszeniczny	1.8 kg (54.5%)	85 %	4
Grain	Strzegom Wiedeński	0.2 kg (6.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mittelfruth	15 g	60 min	5 %
Boil	mittelfruth	15 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Other	zest cytrusowy	50 g	Secondary	3 day(s)