

Fruit Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **58.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 25 g | 45 min | 12.5 % |
| Boil | Cascade PL | 15 g | 20 min | 5.2 % |
| Aroma (end of boil) | Tradition | 15 g | 5 min | 5.5 % |
| Aroma (end of boil) | Styrian Wolf | 15 g | 5 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |