

Fruit Wheat Konkurs

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Vikingmalt | 2.5 kg (45.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Columbus Goryczkowy | 10 g | 60 min | 13 % |
| Boil | Cascade Aromatyczny | 15 g | 30 min | 6.9 % |
| Boil | Cascade Aromatyczny | 15 g | 5 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | --- |