

## Fruity Freak (sour ale's series)

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **4.7**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (22.2%)	81 %	6
Grain	Weyermann - Carapils	0.3 kg (6.7%)	78 %	4
Grain	Biscuit Malt	0.2 kg (4.4%)	79 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	melon	300 g	Secondary	14 day(s)
Other	agrest	200 g	Secondary	14 day(s)

Other	wiśnie	200 g	Secondary	14 day(s)
Other	limonki	100 g	Secondary	14 day(s)

## Notes

- Seria lekkich kwaśnych piw z dodatkiem owoców  
*May 16, 2018, 5:37 PM*