

# Norwegian Fruit Wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (52.6%)	85 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (26.3%)	80 %	7
Grain	Płatki owsiane	0.4 kg (21.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone owoce: maliny, wiśnie, jagody	100 g	Secondary	4 day(s)