

Fruit Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.4**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilznieński | 5.8 kg (81.1%) | 81 % | 4 |
| Grain | Pszeniczny (W) | 1 kg (14%) | 85 % | 4 |
| Grain | torrified wheat | 0.35 kg (4.9%) | 70 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Puławski PH 2019 | 30 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|-----------|-----------|
| Flavor | czarna porzeczka | 1400 g | Secondary | 10 day(s) |
| Flavor | wiśnie | 2000 g | Secondary | 10 day(s) |
| Fining | whirflock | 1 g | Boil | 5 min |
| Water Agent | chlorek wapnia | 8 g | Mash | 60 min |