

# 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