

# Fruit Ale

---

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **19**
- SRM **5.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie PH 2019	25 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek	5 g	Mash	60 min
Fining	whirflock	1 g	Boil	3 min
Flavor	wiśnia + 5L wody (do połowy)	2000 g	Secondary	10 day(s)
Flavor	porzeczka czarna + 5L wody (do połowy)	2000 g	Secondary	10 day(s)