

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) |