FRUIT ALE

- Gravity 10 BLG
- ABV 4 %
- IBU ---
- SRM **4**
- 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 **75** %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 8.4 liter(s)
- Total mash volume 10.8 liter(s)

Steps

• Temp 68 C, Time 60 min

Mash step by step

- Heat up 8.4 liter(s) of strike water to 74.9C
- Add grains
- Keep mash 60 min at 68C
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (83.3%)	80 %	7
Grain	Oats, Flaked	0.4 kg (16.7%)	80 %	2

Yeasts

Name	Туре	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Туре	Name	Amount	Use for	Time
Other	ksylitol	210 g	Boil	15 min