

## Fruit Ale W-1B

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **6**
- SRM **4.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1430 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1569.8 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	250 kg (71.4%)	80 %	5
Grain	Pszeniczny	50 kg (14.3%)	85 %	4
Grain	Płatki owsiane	50 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	300 g	60 min	13.5 %
Dry Hop	Enigma (AUS)	3000 g	3 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	50000 g	Boil	10 min
Flavor	marakuja	60000 g	Primary	5 day(s)
Flavor	brzoskwinia	60000 g	Primary	5 day(s)
Flavor	ananas	60000 g	Primary	5 day(s)

### Notes

- z laktozy 2 st Plato - tu zapisałem 250 kg słodu pale ale dla uzyskania 17 st Palto, ale w rzeczywistości ma być 200 kg plus 50 kg laktozy (2 Plato)  
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