

Fruit Beer - podstawa

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **14**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (62.5%)	81 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4
Grain	Słód karmelowy Carabody	0.5 kg (12.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	25 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa owocowa	3000 g	Secondary	16 day(s)

Other	Lactobacillus Plantarum	5 g	Mash	1440 min
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