

## Fruit wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.7**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	2 kg (44.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
eberdgarden	Ale	Slant	4 ml	---