

# Fruit wheat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.1**
- 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 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (38.5%)	80 %	5
Grain	Pszeniczny	2 kg (61.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	7.5 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	6 g	---