

# Fruit Wheat

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **58.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Pszeniczny	5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	25 g	45 min	12.5 %
Boil	Cascade PL	15 g	20 min	5.2 %
Aroma (end of boil)	Tradition	15 g	5 min	5.5 %
Aroma (end of boil)	Styrian Wolf	15 g	5 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis