

Fruit Wheate Beer

- Gravity **14.9 BLG**
- ABV ---
- IBU **25**
- SRM **7.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (36.4%) | 80 % | 6 |
| Grain | Strzegom Pale Ale | 3 kg (54.5%) | 79 % | 6 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (9.1%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Motueka | 50 g | 0 min | 7 % |
| Boil | WAI-ITI | 40 g | 30 min | 4.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Flavor | Mirabelki | 2000 g | Secondary | 10 day(s) |