

## #Sowa 47 - Pastry Grapefruit Wheat Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **11.2**
- 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 **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.5 kg (28.8%)	85 %	4
Grain	Weyermann - Carared	1 kg (19.2%)	75 %	45
Grain	płatki jęczmiennie błyskawiczne	1 kg (19.2%)	80 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (32.7%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	30 min	5.2 %
Boil	Fuggles	50 g	30 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min
Flavor	sok z grapefruta	6000 g	Secondary	5 day(s)