

DrStro's Blackberry Smile (Fruit Wheat)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	36 g	60 min	4.4 %
Boil	Centennial	12 g	30 min	9.7 %
Boil	Saaz (Czech Republic)	21 g	15 min	4.5 %
Boil	Centennial	12 g	0 min	9.7 %
Dry Hop	Centennial	24 g	5 day(s)	9.7 %
Dry Hop	Lubelski	12 g	5 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	2000 g	Secondary	21 day(s)

Flavor	skórka z limonki (świeżo obrana)	20 g	Secondary	5 day(s)
Flavor	jeżyny	1000 g	Secondary	21 day(s)