

# Dark Fruit Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **28.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **140 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **140 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.15 kg (47.7%)	80 %	4
Grain	Płatki owsiane	0.55 kg (22.8%)	85 %	3
Grain	Pszeniczny	0.25 kg (10.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.25 kg (10.4%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.15 kg (6.2%)	68 %	1200
Grain	Black (Patent) Malt	0.06 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	6 g	50 min	10 %
Boil	Chinook PL	5 g	30 min	10 %
Aroma (end of boil)	Chinook PL	9 g	15 min	10 %
Aroma (end of boil)	Chinook PL	5 g	3 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Water Agent	Sól niejodowana	4 g	Mash	60 min
Other	Wiśnie drylowane w słoiku	1400 g	Secondary	12 day(s)