

Fruit Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **5.5**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (62.3%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (28.3%)	81 %	6
Grain	Biscuit Malt	0.25 kg (4.7%)	79 %	45
Grain	Karmelowy Czerwony	0.25 kg (4.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	5 min	14.8 %
Boil	Oktawia	15 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis