

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 |