

# Fruit Ale

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **43.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42%)	81 %	4
Grain	Maris Otter Crisp	3 kg (42%)	83 %	6
Grain	Pszeniczny	1 kg (14%)	85 %	4
Grain	Acid Malt	0.15 kg (2.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.5 %
Aroma (end of boil)	Marynka	10 g	0 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	8.25 g	bas

## Extras

Type	Name	Amount	Use for	Time
Spice	owoce liofilizowane	56.25 g	Boil	0 min