

# Fruit Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (96.2%)	81 %	4
Grain	Monachijski	0.2 kg (3.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	30 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Malina	1500 g	Secondary	14 day(s)
Flavor	Porzeczka czerwona	1000 g	Secondary	14 day(s)