

# Fruit Ale na gulo

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **9**
- SRM **7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.9 kg (32.2%)	81 %	4
Grain	Pszeniczny	2 kg (33.9%)	80 %	4
Grain	Monachijski	2 kg (33.9%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	40 min	6 %