

# Fruit Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **4 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **44.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **44.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (48.6%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	3.6 kg (51.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Amarillo	10 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	120 ml	Fermentum Mobile