

Fruit Wheat Exp no. 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (66.7%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (33.3%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	7 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody mrożone	500 g	Secondary	7 day(s)
Other	Łuska orkiszowa	100 g	Mash	0 min