

# Fruit Wheat III

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.3 kg (50%)	83 %	5
Grain	Weyermann - Pilsner Malt	3.3 kg (50%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	30 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espe OYL-090	Ale	Slant	125 ml	Omega
Starter				