

# Fruit Wheat Konkurs

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Vikingmalt | 2.5 kg (45.5%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt       | 3 kg (54.5%)   | 80 %  | 10  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Columbus Goryczkowy | 10 g   | 60 min | 13 %       |
| Boil    | Cascade Aromatyczny | 15 g   | 30 min | 6.9 %      |
| Boil    | Cascade Aromatyczny | 15 g   | 5 min  | 6.9 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12 g   | ---        |