

# Fruit Wheat

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- 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 **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (39.2%)	81 %	4
Grain	Briess - Wheat Malt, White	3 kg (58.8%)	85 %	5
Grain	Caramel/Crystal Malt - 30L	0.1 kg (2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Kazbek	50 g	60 min	4.6 %
Boil	Kazbek	25 g	60 min	4.6 %
Boil	Kazbek	25 g	40 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	truskawki mrożone	1600 g	Primary	3 day(s)
Other	truskawki mrożone	3200 g	Secondary	7 day(s)