

## Fruity Break (Blackcurrant belgian ale)

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **3.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (68.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (18.2%)	80 %	3
Grain	Strzegom Pszeniczny	0.3 kg (13.6%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	8 g	40 min	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	zblendowane owoce czarnej porzeczki	400 g	Secondary	14 day(s)

### Notes

- Blackcurrant belgian ale  
*Mar 7, 2018, 4:00 PM*