

# Lite Lemon&Mint Fruit Beer

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **4.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (33.3%)	85 %	7
Grain	Carahell - Weyeremnn	0.219 kg (7.3%)	77 %	26
Grain	Weyermann - Carapils	0.28 kg (9.3%)	78 %	4
Grain	Weyermann pszeniczny jasny	0.8 kg (26.7%)	80 %	5
Grain	Weyermann - Wiedeński	0.7 kg (23.3%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	minstrel	15 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	Domowe :)

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	10 g	Boil	10 min
Flavor	Sok z cytryny	500 g	Secondary	7 day(s)
Flavor	Zest z cytryny	20 g	Boil	0 min

## Notes

- Sok z 10 cytryn - jeszcze rozważam  
*Jun 17, 2020, 9:43 AM*