

# Raspberry Wheat #1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **6**
- SRM **3.2**
- Style **Fruit 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (75%)	85 %	4
Grain	Pilzneński	1 kg (25%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	10 min	15 %
Dry Hop	El Dorado	40 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zblendowane maliny	1000 g	Primary	5 day(s)
Fining	Whirlfloc	1 g	Boil	15 min