# FRUIT ALE

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pilsner Malt | 3 kg *(54.5%)* | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg *(18.2%)* | 85 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg *(18.2%)* | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg *(9.1%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Puławski | 25 g | 30 min | 8.9 % |
| Boil | Izabella | 50 g | 5 min | 5 % |
| Aroma (end of boil) | Izabella | 50 g | 1 min | 5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Wiśnia | 2000 g | Secondary | 14 day(s) |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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|---|---|---|---|---|
| Flavor | Marakuja | 2000 g | Secondary | 14 day(s) |
| Fining | Whirlfloct-T | 1 g | Boil | 10 min |