

## #1.20/ Fruit Beer (Cherry)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.3**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.72 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Slod Pale Ale Viking	3 kg (75%)	80 %	5.4
Grain	SlodPszeniczny Viking	1 kg (25%)	80 %	4.4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	8 %
Boil	Centennial	20 g	5 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile Amerykanski sen FM52	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzi	10 g	Boil	10 min
Other	Mrozone wiśnie	1500 g	Secondary	7 day(s)