

fruit Ale wiśnia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (24.2%)	85 %	4
Grain	Carahell	0.5 kg (8.1%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (3.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.6 %
Aroma (end of boil)	Fuggles	20 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 magiczny ogród	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	2700 g	Secondary	14 day(s)