

# Orange/Cherry Wheat Beer

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **6.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **45 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **25 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	1.8 kg (54.5%)	81 %	6
Grain	Strzegom pszeniczny	0.9 kg (27.3%)	79 %	6
Grain	Weyermann - Carared	0.6 kg (18.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	18 g	15 min	17.2 %
Dry Hop	Enigma (AUS)	18 g	5 day(s)	17.2 %
Dry Hop	Enigma (AUS)	18 g	3 day(s)	17.2 %
Dry Hop	Pacifica (NZ)	30 g	4 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	18 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	24 g	Boil	10 min
Flavor	Pomarańcza	300 g	Boil	0 min
Flavor	Pomarańcza	1200 g	Secondary	7 day(s)
Other	Rum	300 g	Secondary	3 day(s)
Flavor	Wiśnie	300 g	Secondary	7 day(s)