

# Wiśniowe ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **4.4**
- Style **American Pale Ale**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **67 min** at **60C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Pszeniczny            | 1.2 kg (26.7%) | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (6.7%)  | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Glacier | 5 g    | 60 min | 5.5 %      |
| Boil    | Glacier | 15 g   | 20 min | 5.5 %      |
| Boil    | Glacier | 10 g   | 1 min  | 5.5 %      |
| Boil    | Citra   | 5 g    | 60 min | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type   | Name   | Amount | Use for | Time   |
|--------|--------|--------|---------|--------|
| Flavor | Wiśnie | 2000 g | Boil    | 10 min |