

Green Cherry

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **6.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **64 C**, Time **100 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **100 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (76.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (19.2%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg (3.8%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	5 g	15 min	9.5 %
Boil	Amarillo	10 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	mąka	800 g	Mash	20 min
Flavor	ekstrakt wiśniowy	1000 g	Primary	14 day(s)

Other	Wiśnie	1500 g	Secondary	10 day(s)
Water Agent	węglan wapnia	20 g	Mash	160 min