

#78 Funky Cherry Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (76.9%) | 80 % | 5 |
| Grain | Red Active Viking | 0.5 kg (12.8%) | 80 % | 30 |
| Grain | Rice, Flaked | 0.4 kg (10.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 30 g | 15 min | 7.1 % |
| Boil | Oktawia | 20 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------|
| White Labs WLP648 Brettanomyces Bruxellensis Trois Vrai | Ale | Liquid | 35 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | wiśnie | 2500 g | Secondary | 30 day(s) |
| Flavor | płatki dębowe | 50 g | Secondary | 30 day(s) |

Notes

- Brzeczka zostaje zakwaszona SANPROBI IBS
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