

## #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<br>Brettanomyces<br>Bruxellensis Trois<br>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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