

fruit Ale wiśnia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **5.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (64.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (24.2%) | 85 % | 4 |
| Grain | Carahell | 0.5 kg (8.1%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 9.6 % |
| Aroma (end of boil) | Fuggles | 20 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM23 magiczny ogród | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 2700 g | Secondary | 14 day(s) |