

# WENDZONA CZEREŚNIA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt	3 kg (60%)	--- %	4
Grain	Słód jęczmienny wędzony dymem z drewna czereśni Viking Malt	2 kg (40%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	55 min	5.5 %
Aroma (end of boil)	Tradition	5 g	5 min	5.5 %
Dry Hop	Marynka	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis