

ALE to jest cherry

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Pale Ale Low Colour MARIS OTTER | 3 kg (75%) | 79 % | 6 |
| Grain | Slod pszeniczny jasny | 1 kg (25%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Barbe Rouge | 10 g | 60 min | 6.6 % |
| Boil | Barbe Rouge | 20 g | 5 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------------|--------|-----------|----------|
| Other | Platki pszeniczne Flaked Wheat | 500 g | Mash | 0 min |
| Other | Mrozone wisnie | 1350 g | Secondary | 7 day(s) |