

# Cherry Cinnamon Vanilla Fruit Ale FPD

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **14**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **77.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (50.7%)	80 %	4
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Oats, Flaked	0.5 kg (7.2%)	80 %	2
Grain	Rye Malt	0.4 kg (5.8%)	63 %	10
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (7.2%)	80 %	---
Sugar	Milk Sugar (Lactose)	1 kg (14.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Slant	175 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	4000 g	Secondary	14 day(s)