

# CzeWiHeRu

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **5.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (50%)    | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (25%)  | 79 %  | 22  |
| Grain | Strzegom pszeniczny         | 1 kg (16.7%)  | 81 %  | 6   |
| Grain | Weyermann - Carapils        | 0.5 kg (8.3%) | 78 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 10 g   | 60 min | 13.5 %     |
| Boil                | Iunga      | 10 g   | 30 min | 11 %       |
| Aroma (end of boil) | Willamette | 20 g   | 10 min | 5 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Czereśnie | 2500 g | Secondary | 7 day(s) |

## Notes

- Przed rozlewem zostanie dolany napar z herbaty wiśniowej z rumem.  
Czereśnie wydrylowane, zblendowane, spasteryzowane i zamrożone.  
*May 29, 2018, 11:05 PM*