

## Light pale ale with cherry

---

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **11**
- SRM **2.2**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (37%)	60 %	3
Grain	Pilzneński soufflet	1.4 kg (51.9%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (11.1%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL	15 g	60 min	5.7 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1000 g	Secondary	---