

# Wiśniowe ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **16**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **60 C**, Time **67 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **67 min** at **60C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	1.2 kg (26.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	5 g	60 min	5.5 %
Boil	Glacier	15 g	20 min	5.5 %
Boil	Glacier	10 g	1 min	5.5 %
Boil	Citra	5 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	2000 g	Boil	10 min