

Wiśniowe ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.7 kg (63%) | 85 % | 7 |
| Grain | Słód pszeniczny jasny Viking | 0.5 kg (18.5%) | 82 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.5 kg (18.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Experymental 13459 | 20 g | 15 min | 6.2 % |
| Boil | Waimea | 7 g | 15 min | 14.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | wiśnia | 900 g | Secondary | 5 day(s) |