

Wiśniowe ALE 2023

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.8 kg (62.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (17.2%)	80 %	6
Grain	jęczmienny pilznieński Weyermann®	0.6 kg (20.7%)	80.5 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	10 %