

- 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.
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