

# ale z wiśnią

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (79.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.6%)	83 %	5
Grain	płatki jęczmienne	0.19 kg (3.3%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	10 %
Boil	Hallertau Tradition	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hothead	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min
Flavor	wiśnie	3000 g	Secondary	7 day(s)