

Light pale ale with cherry

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **11**
- SRM **2.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Płatki owsiane | 1 kg (37%) | 60 % | 3 |
| Grain | Pilzneński soufflet | 1.4 kg (51.9%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.3 kg (11.1%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | PL | 15 g | 60 min | 5.7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|------|
| Flavor | wiśnie | 1000 g | Secondary | --- |