

#1.20/ Fruit Beer (Cherry)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.72 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Slod Pale Ale Viking | 3 kg (75%) | 80 % | 5.4 |
| Grain | SlodPszeniczny Viking | 1 kg (25%) | 80 % | 4.4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 60 min | 8 % |
| Boil | Centennial | 20 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------------|
| Fermentum Mobile Amerykanski sen FM52 | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | Mech Irlandzi | 10 g | Boil | 10 min |
| Other | Mrozone wiśnie | 1500 g | Secondary | 7 day(s) |