

## fruit Ale wiśnia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **5.1**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 4 kg (64.5%)   | 81 %  | 4   |
| Grain | Pszeniczny                  | 1.5 kg (24.2%) | 85 %  | 4   |
| Grain | Carahell                    | 0.5 kg (8.1%)  | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.2%)  | 80 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 30 g   | 60 min | 9.6 %      |
| Aroma (end of boil) | Fuggles | 20 g   | 20 min | 4.5 %      |

### Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM23 magiczny ogród | Wheat | Liquid | 100 ml | Fermentum Mobile |

### Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 2700 g | Secondary | 14 day(s) |