

## Light pale ale with cherry

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- 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 | ---  |