

# Wiśniowe ALE

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.7 kg (63%)	85 %	7
Grain	Słód pszeniczny jasny Viking	0.5 kg (18.5%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (18.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Experymental 13459	20 g	15 min	6.2 %
Boil	Waimea	7 g	15 min	14.3 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnia	900 g	Secondary	5 day(s)