

X-cherry

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Swaen pilsner | 2 kg (80%) | 80.5 % | 3 |
| Grain | Dingemans munich | 0.4 kg (16%) | 80 % | 15 |
| Grain | Weyermann - Carapils | 0.1 kg (4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 14 % |
| Boil | Challenger | 20 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Strong Ale | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|-----------|
| Other | Wiśnie | 1200 g | Secondary | 30 day(s) |