

# ALE to jest cherry

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Low Colour MARIS OTTER	3 kg (75%)	79 %	6
Grain	Slod pszeniczny jasny	1 kg (25%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	10 g	60 min	6.6 %
Boil	Barbe Rouge	20 g	5 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Platki pszeniczne Flaked Wheat	500 g	Mash	0 min
Other	Mrozone wisnie	1350 g	Secondary	7 day(s)