

# Cerise Wild Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **8**
- SRM **3.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **35 C**, Time **15 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **38C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **45 min** at **68C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (72.3%)	80 %	4
Grain	Pszeniczny	1 kg (24.1%)	82 %	4
Grain	Carabelge	0.15 kg (3.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Liquid	1000 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	1350 g	Primary	60 day(s)