

## fruit red carmel ale

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- Gravity **16.6 BLG**
- ABV ---
- IBU **16**
- SRM **17.1**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **45 C**, Time **1 min**
- Temp **70 C**, Time **55 min**
- Temp **78 C**, Time **8 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **55 min** at **70C**
- Keep mash **8 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (7.6%)	80 %	4
Grain	Simpsons - Maris Otter	2 kg (15.3%)	81 %	6
Grain	Weyermann - Light Munich Malt	1.8 kg (13.7%)	82 %	14
Grain	Weyermann - Carapils	0.4 kg (3.1%)	78 %	4
Grain	BESTMALZ - Best Vienna	1.4 kg (10.7%)	80.5 %	9
Grain	red crystal	0.5 kg (3.8%)	70 %	400
Adjunct	sok wiśniowy	6 kg (45.8%)	10 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	12 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	36 g	40 min	4.5 %
Boil	Huell Melon	50 g	2 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Culture	25 g	Mauribrew