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)