

Chłopska wiśnia

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.2**
- Style **Gose**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **59.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **36.1 liter(s)** of **76C** water or to achieve **59.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (47.4%)	85 %	4
Grain	Pilzneński	4.5 kg (47.4%)	81 %	4
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	sok wiśniowy	5000 g	Primary	3 day(s)
Spice	Kolendra	35 g	Boil	30 min

Flavor	sól	50 g	Boil	60 min
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Notes

- Pamiętajcie o przyprawie, a tylko żeby nie były one na wysokich szafkach aby fala sięgnął.
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