

Izabelskie (wiśniowe)

- Gravity **11.2 BLG**
- ABV ---
- IBU **23**
- SRM **7.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **45 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.8 kg (73.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.6%) | 70 % | 299 |
| Grain | Pszeniczny | 0.9 kg (23.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 90 min | 12 % |
| Boil | Citra | 5 g | 45 min | 12 % |
| Boil | Citra | 10 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | wiśnia | 4000 g | Boil | 20 min |