

# Wiśniowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.5**
- 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 **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **90 min** at **64C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.8 kg (68.3%) | 80.5 % | 4   |
| Grain | besmalz wheat          | 0.9 kg (22%)   | 83 %   | 5   |
| Grain | Strzegom Karmel 150    | 0.1 kg (2.4%)  | 75 %   | 150 |
| Sugar | cukier                 | 0.3 kg (7.3%)  | 85 %   | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 28 g   | 90 min | 8 %        |

## Extras

| Type   | Name   | Amount | Use for | Time     |
|--------|--------|--------|---------|----------|
| Flavor | wiśnie | 3000 g | Primary | 7 day(s) |

## Notes

- 7g gipsu, 8ml chlorek wapnia  
0,5 tabletki whirflocka na 10minut gotowania  
Wysłodziłem do 24 litrów brzeczki.  
*Aug 5, 2023, 3:19 PM*